



Salade Lyonnaise & Freedom Hill Chardonnay

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 10 MIN

Ingredients

- large head of frisée or other bitter green like escarole or arugula
- 2 tablespoons extra virgin olive oil
- 1 medium shallot finely minced
- 1 cup shitake mushrooms
- 2-3 tablespoons sherry or champagne vinegar
- 1 tablespoon dijon mustard
- 2 fresh duck eggs or chicken eggs
- salt and pepper to taste
- flat leaf parsley for garnish, if desired

EQUIPMENT

- One 12" non-stick pan with lid

Directions

1. Rinse the frisée and pat it dry then tear the leaves into bite-sized pieces, set aside.
2. Poach the eggs.
3. While the eggs are simmering, heat the olive oil in a sauté pan. Add the shiitake mushrooms and a pinch of salt. Sauté 4-5 minutes, until they begin to soften. Add the shallots and cook for another 5 minutes, until they are translucent and lightly browned.
4. Add the vinegar and dijon mustard and swirl to combine and cook stirring for 30 seconds, until the vinaigrette is just warmed.
5. Divide the frisée between two bowls, then spoon the mushrooms, shallots and vinaigrette over the greens. Top each salad with a duck egg.
6. Season the eggs with salt and pepper and garnish with flat leaf Italian parsley, if desired. Serve with a glass of Freedom Hill Chardonnay and a side of crusty bread.

Wine Pairing

Lage Freedom Hill Chardonnay

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