

Green beans salad , bread croutons, hazelnuts, bacon cream, truffle oil

Recipe for 12 Tapas

Description

A great, nourishing salad that will go great with any grilled dish.

Note

Be careful when seasoning this dish as the bacon will often add quite a bit of salt. You can use whatever type of nuts you prefer.

Ingredients

The salad

- 6 Slice(s) Soft bread
- 2 Cup(s) Green beans
- 75 Gr Bacon
- 0.50 Cup(s) Hazelnuts
- 1 Tsp Truffle oil
- 10 Sprig(s) Chives
- Salt and pepper
- Olive oil

Bacon foam

- 125 Gr Bacon
- 250 Ml 35% whipping cream
- 0.50 Unit(s) Onion
- 5 Unit(s) Button mushrooms
- 1 Sprig(s) Thyme
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Remove the crust from the bread, cut into medium cubes and then transfer to a mixing bowl. Drizzle with oil, salt and pepper, transfer to a baking sheet and then bake until golden and crispy, roughly 5 minutes. Set aside.

Remove the stems from the green beans, cut into bite sized pieces and then blanch them in salted boiling water until cooked with a light crunch. Roughly 2-3 minutes. Strain and refresh under cold water. Set aside.

Cut the bacon into small sticks for the salad as well as the foam.

Roast the nuts in the oven for 4 minutes and when you remove them, crush them until you reach the desired size.

Finely slice the chives.

Slice the mushrooms.

La salade

Cook down the bacon sticks for the salad in a hot skillet without oil and then set aside on paper

towel to remove excess fat.

In a mixing bowl, combine the green beans, croutons, three quarters of the chives, the nuts, the rendered bacon and a light drizzle of truffle oil.

Taste and lightly season, taking into consideration that the foam will add quite a bit of salt as well.

The bacon foam

Cut the bacon into small cubes.

In a sauce pot, cook the bacon cubes until slightly caramelized. Add the mushrooms and thyme. Once you have a nice coloration on the mushrooms, add the milk and cream.

Bring to a boil, add the nutmeg and mustard and cook for another 5 minutes on a gently simmer.

With a hand blender, blend the mixture. Season to taste.

Pass the liquid through a fine mesh sieve and then transfer to your siphon. Close and add 2 cartridges of gas.

Set aside in a warm spot or at room temperature.

Plating

Split the salad into your serving dishes and top with a nice ball of bacon foam. Sprinkle with chives and serve!

Bon appétit!