

Smoked Chicken and Little Gem Salad

Adam Byatt's springtime salad recipe. *Serves 6*



For the salad

- 80g/3oz new season broad beans, podded
- 80g/3oz fresh peas, podded
- 6 asparagus spears
- 2 smoked chicken breasts- shredded
- 3 Little Gem lettuces
- 80g/3oz tiny boiled Pembroke Early Potatoes- boiled & chilled
- 2 spring onions, thinly sliced and in iced water
- 3 radish, thinly sliced and in iced water
- salt and freshly ground black pepper
- Edible flowers, salad cress, rocket leaves

For the salad cream

- 2 eggs, cooked for 5 minutes and peeled
- 15g/½oz sugar
- 10g/⅓oz salt
- 35g/1¼oz chardonnay wine vinegar
- 250ml/9fl oz vegetable oil
- 25ml/2 tbsp double cream



Blanch the broad beans and asparagus in boiling water for 1–2 minutes. Place in very cold water to refresh.

Make the salad cream in a food processor. Blend the eggs, sugar, salt and vinegar with 100ml/3½fl oz water, then slowly pour in the oil with the blender on. Once the ingredients are fully combined, finish with the cream. Pass the dressing through a sieve. Set aside.

Shred the chicken breasts into strips and set aside. Wash and pick the leaves from the Little Gems and transfer to iced water.

Put the lettuce, potatoes, radish, peas, asparagus, broad beans and spring onions into a salad spinner to dry. Transfer to a large bowl with the chicken, dress liberally with the salad cream and season with salt and pepper.

Arrange the salad on a serving platter, garnish with edible flowers, Cress & Rocket. Serve with a jug of Salad Cream to share.