

LOBSTER CLUB SALAD

A recipe by **FoodNouveau**

INGREDIENTS

Serves 2

For the vinaigrette

- ¼ cup [60 ml] extra-virgin olive oil
- 2 tbsp [30 ml] Champagne vinegar (or half Champagne vinegar, half Champagne wine)
- ½ tsp [2.5 ml] Dijon mustard
- 1 small shallot, very finely diced
- ½ tsp fleur de sel (or sea salt)
- freshly ground black pepper

For the croutons

- 4 slices best-quality bacon (you can also use thick-sliced bacon and dice it like *lardons*, or substitute cubed pancetta)
- 1 cup [250 ml] day-old sourdough bread cubes

For the salad

- 4 handfuls of mixed baby lettuce leaves (a mesclun mix is perfect)
- 1 ripe avocado, peeled, pit removed, flesh cut in large cubes
- ½ cup [125 ml] cherry tomatoes, halved
- 2 lobsters of about 1¼ lbs [550 g] each, cooked, meat carefully removed from the shells and cut into chunks (keep the claws intact for a beautiful presentation)
- chives, to serve (optional)

METHOD

To make the vinaigrette: Add all the ingredients in a small jar with a tight-fitting lid. Shake vigorously to emulsify the vinaigrette. Reserve.

To make the croutons: Preheat a pan over medium heat. Cook the bacon slices until crispy. Turn off the heat, remove the bacon slices and drain on a plate covered with paper towels. Remove almost all of the bacon fat from the pan, leaving only a very thin layer. Turn the heat back on to medium and add the diced bread cubes. Sauté until the cubes are golden on all sides. Spoon the cubes out of the pan and onto a plate so they cool down while you assemble the salad.

To assemble the salad: Put the lettuce leaves in a large bowl. Pour just enough vinaigrette to lightly coat the leaves, then season with fleur de sel and freshly ground black pepper. Divide the dressed lettuce leaves between two large, shallow plates. Top each portion with avocado, cherry tomatoes, croutons, and bacon torn into pieces. Divide the lobster meat between the two plates. Sprinkle with chopped chive (if desired) and serve immediately, with more vinaigrette on the side.

