



Butter Lettuce Cups with Strawberry Vinaigrette:

Yield: Serves 4
Preparation Time: About 20 minutes

<p><u>Ingredients:</u></p> <ul style="list-style-type: none">• 5 strawberries• ¼ cup (50mL) white wine vinegar• ½ cup (125mL) extra virgin olive oil• ½ tsp (2mL) salt• 1 head butter lettuce• ½ cup (125mL) toasted hazelnuts	<p><u>Equipment:</u></p> <ul style="list-style-type: none">• Food processor or blender• Measuring spoons• Liquid measuring cup• Spatula• Small cake pan
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Method:

1. Hull the strawberries and place in a food processor.
2. Add the vinegar and puree. Add the olive oil through the feed tube in a slow, steady stream, until the vinaigrette is smooth. Season with salt. Place in a small bowl.
3. Place hazelnuts in a small cake pan and bake in a preheated oven 175 C (350 F) for about 10 minutes, or until lightly toasted. Remove from the oven and let cool.
4. Separate the lettuce leaves, wash and dry.
5. Place a few lettuce leaves on a plate and drizzle with the vinaigrette. Garnish with a few toasted hazelnuts.

Tasty Tip:

- If you are on a picnic, drizzle the vinaigrette on a lettuce leaf, roll it up and eat it with your fingers. These are summer rules that don't apply at the dining room table!

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