

# Salad of the Imagination

**Type:** Main/Entree      **Serves:**30 Tastes      **Recipe source:** Stephanie Alexander

**Fresh from the garden:** Lettuce leaves, herbs, beetroot tops, rocket

<b>EQUIPMENT:</b> Large bowl Salad spinner Clean tea towels Kitchen paper Measuring cups and spoons Small bowl Whisk Juicer  TO SERVE: 3 salad bowls and 3 tongs	<b>INGREDIENTS:</b> 4 cups mixed salad leaves from the garden  2 cups mixed small leaves and herbs  3 slices sourdough  Dressing: Juice of one orange $\frac{3}{4}$ cup Extra virgin olive oil Salt Pepper Garlic clove
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## What to do:

- Make sure the sink is clean and fill with cold water and tip all the salad leaves and large herbs into the sink to soak for a few minutes
- Swish leaves gently in sink and lift into the draining board of the sink.
- Rinse the sink, add fresh water and return the leaves to the sink. Swish the leaves again in clean water drain the water and then lift out small handfuls at a time and place onto sink drainer. Pick out any yellow or slimy leaves and discard rough stalks on herbs
- Tear any very large leaves into smaller pieces. Working in batches very gently dry the leaves in the salad spinner then onto clean tea towel to absorb any extra water.
- Divide dried leaves into 3 salad bowls and make dressing.

## DRESSING:

- Juice the orange and put juice into a small bowl. Peel and crush garlic and add to juice.
- Add oil and whisk lightly to combine
- Season with salt and pepper