

SMOKED CHICKEN SPRINGTIME SALAD

Serves 6

Ingredients

For the salad –

- 2 [Smoked Chicken Breasts](#) – shredded
- 80g/3oz new season Broad Beans, podded
- 3 Little Gem lettuces
- 80g/3oz tiny boiled Pembroke Early Potatoes - boiled & chilled
- 3 Radishes, thinly sliced and in iced water
- 80g/3oz fresh Peas, podded
- 6 Asparagus spears
- 2 Spring Onions, thinly sliced and in iced water
- [Halen Môn Sea Salt](#) and freshly ground black pepper
- Edible flowers, Salad Cress, Rocket Leaves

For the salad cream –

- 2 Eggs, soft boiled for 5 minutes and peeled
- 15g/½oz Sugar
- 10g/⅓oz [Halen Môn Sea Salt](#)
- 35g/1¼oz Chardonnay Wine Vinegar
- 250ml/9fl oz [Cotswold Gold Rapeseed Oil](#)
- 25ml/2 tbs Double Cream



Blanch the broad beans and asparagus in boiling water for 1–2 minutes. Place in iced 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 drizzle in the [rapeseed oil](#) with the blender on.

Once the ingredients are fully combined, finish with the cream. Pass the dressing through a sieve and set aside.

Shred the [Smoked Chicken Breasts](#) into strips and set aside. Remove the leaves from the Little Gems, wash and transfer to the 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, toss with some of the salad cream and season with [salt](#) and pepper.

Arrange the salad on a serving platter, and garnish with edible flowers, salad cress & rocket leaves.

Serve with a jug of salad cream to share and enjoy!

P.S. Lovage makes a beautiful addition to the salad if you have some in your garden or you can get your hands on it!

P.P.S. This salad is equally delicious served with [Oak Roasted Salmon!](#)