



# recipesspace

## Chicory, bean and lovage salad with buttermilk dressing (Serves 2)

### ingredients

A handful of trimmed green beans  
1 head of chicory  
A few leaves of romaine or gem lettuce  
Lovage, (a handful, roughly torn)  
1 teaspoon of Dijon mustard  
1 teaspoon of cider vinegar  
2 tablespoons of olive oil  
1 tablespoon of buttermilk  
Salt and pepper

### how to do it

Bring a pan of salted water to a boil and add trimmed beans. Simmer for two minutes, drain, and run under a cold tap for a minute to prevent further cooking.

Tear the leaves into bite-sized pieces and wash and dry thoroughly.

Whisk the vinegar into the mustard before slowly whisking in the olive to emulsify, followed by the buttermilk. Season with salt and pepper, dress the salad and serve.

