



20th ANNIVERSARY  
1992 - 2012

## *Flamande Salad*



### ***Ingredients (Serving 14)***

#### White Toque

Description	Item code
1.5 lb Parisian Carrots	40305
1 bag X-Fine Green Beans	40001
1.2 lb Small Artichoke Bottoms	40202
12 oz X-Fine French Peas	40601
4 oz Maille Whole Grain Mustard	10100
13 oz X-Fine Asparagus Spears 4"	40718

#### At your local supermarket

Description
Olive Oil
5 oz Heavy Cream
3 Lemon Juice
Fresh Chopped Tarragon
Endives (for decoration)
Salt & Pepper to taste

### ***Cooking directions***

1. Thaw and mince the artichoke bottoms. Sauté them with olive oil until cooked.
2. Cut the asparagus into 2.5" lengths, and sauté them with olive oil for about 1 minute.
3. Cook the green beans for 2 minutes in boiling water and cool them right away in chilled water to keep their color.
4. Cook the green peas in boiling water for 1 minute and chill them.
5. Cook the parisiens for about 3 minutes and chill them.
6. Drain all vegetables and combine them with the sauce and serve.

Sauce: In a bowl, mix the whole grain mustard with cream, lemon juice, fresh tarragon, salt and pepper.