



Spring Salad with Champagne Vinaigrette

Salade de Printemps au Vinaigre de Champagne

Source: The Gilded Table – May Edition, Retro Recipes Revived

Prep Time: 15 min | Yield: Serves 4

Recipe Description

This fresh and elegant spring salad features baby greens, cucumber, radishes, and edible flowers, tossed in a delicate champagne vinaigrette with Dijon, shallot, and honey. Light, crisp, and floral — perfect for brunches, garden parties, or the first al fresco meal of the season. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

Ingredients

- Salad:
 - 4 cups baby spring greens (arugula, mâche, baby spinach)
 - 1 small cucumber, thinly sliced
 - 4 radishes, thinly sliced into coins
 - 1 small handful edible flowers (violas, nasturtiums, or chive blossoms)
 - ¼ cup toasted almonds or pistachios (optional)
 - Shaved Parmesan or crumbled chèvre (optional)
- Champagne Vinaigrette:
 - 2 tbsp champagne vinegar
 - 1 tsp Dijon mustard
 - 1 tsp honey or white balsamic glaze
 - 1 small shallot, finely minced
 - ¼ cup extra virgin olive oil
 - Salt & freshly cracked pepper, to taste

Directions

1. Whisk together vinegar, mustard, honey, and shallot. Slowly drizzle in olive oil while whisking until emulsified. Season with salt and pepper.
2. Toss greens, cucumber, and radish gently with the vinaigrette.
3. Plate and sprinkle with flowers and toppings just before serving.

✿ Inveniam viam aut faciam.

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