

SALADE DES MOINES

(Green Salad with Cîteaux Cheese Croutons)

SERVES 4

MARIELLE GRIVOT, of Domaine Jean Grivot in Burgundy's Vosne-Romanée wine region, gave us this simple recipe. To dress up a green salad, she adds croutons topped with melted cîteaux. It is this cheese, made

at the famous Cistercian abbey in Burgundy, that gives the salad its name, "monk's salad". Canada's oka may be substituted. For more on making vinaigrette and preparing a salad the French way, see page 18.

1 tbsp. sherry vinegar
 2 tbsp. walnut oil
 ½ tsp. dijon mustard
 Salt and freshly ground pepper
 1 head butter lettuce, washed,
 dried, and torn into pieces
 1 baguette
 8 oz. cîteaux or oka

1. Place an oven rack in top third of oven and preheat broiler. Meanwhile, in a large salad bowl, whisk together the vinegar, oil, and mustard and season to taste with salt and pepper. Add lettuce, toss with the vinaigrette, then divide between 4 plates.

2. Make croutons by cutting 12 thin round slices from the baguette, then place a slice of cîteaux cheese on top of each. Place slices on a baking sheet and broil until cheese is melted, 30–45 seconds. Garnish each salad with 3 croutons.

