

A Recipe from Thomas Buckborough & Associates...

Potato, Leek and Roquefort Salad

makes 4 servings

Potatoes

12 small creamer potatoes

Put potatoes in a sauce pan with enough salted water to cover and bring to a boil. Reduce heat to a simmer and cook until tender, approximately 12 minutes. Drain and set aside.

Leeks

1 ¼ lbs leeks

Wash leeks and trim about 2" off the green loose ends, leaving some of the tender dark green parts. Put into salted boiling water and cook for 10 minutes. Drain and put in cold water to stop cooking; set aside.

Vinaigrette

2 tablespoons lemon juice

1 tablespoon whole grain mustard

2 teaspoons red wine vinegar

¾ cup olive oil

salt and pepper

1 hard boiled egg

2 tablespoons flat leaf parsley

1 tablespoon capers, coarsely chopped

In a small bowl, whisk together lemon juice, mustard and vinegar. Slowly add olive oil in steady stream while whisking until emulsified. Season with salt and pepper. Set aside ¼ cup. Separate egg yolk from the whites; press whites through a fine sieve and then the yolks. Stir the whites and yolks into the remaining ¾ cup vinaigrette. Stir in the parsley and capers.

Assembly

4 cups mesclun greens

4 ounces Roquefort cheese at room temperature

Coat the leeks and potatoes in the vinaigrette. Arrange on 4 plates. Toss greens in the ¼ cup of reserved plain vinaigrette and season with salt and pepper. Crumble cheese on top of potatoes and leeks and top with some greens.

