GREEN SALAD WITH GARLIC CROUTONS AND HERBS

Equipment
Chopping boards
Bread knife
Serving platters
sharp knives
frypan

Ingredients:
80ml (1/3 cup) extra virgin olive oil
2 garlic cloves, thinly sliced
6 slices white bread, crusts removed, cut into 1cm pieces
2 baby cos lettuces, outer leaves removed, leaves separated
2 tbs chopped fresh continental parsley
2 tbs chopped fresh chives
2 tbs chopped fresh tarragon

Dressing
1 tbs white wine vinegar
1 tsp caster sugar
80ml (1/3 cup) extra virgin olive oil
2 tsp Dijon mustard
2 French shallots, peeled, finely chopped

Method

1. To make the dressing, whisk the vinegar, mustard and sugar in a small bowl until combined. Stir in the shallot. Gradually whisk in the oil until the mixture thickens. Season with salt and pepper.

2. Heat the oil in a medium frying pan over low heat. Add garlic and cook, stirring occasionally, for 3-5 minutes or until golden. Use a slotted spoon to remove and discard the garlic.

3. Increase heat to medium. Add half the bread to the pan and cook, stirring occasionally, for 2-3 minutes or until golden. Transfer to a plate lined with paper towel to cool. Repeat with the remaining bread, reheating the pan between batches.

4. Place the bread, lettuce, parsley, chive and tarragon in a large bowl