



Spring Salad with Smoked Salmon,  
Croutons, and Soft Boiled Eggs  
*Recipe by Nils Noren*

*wine pairing:*  
Hermann J. Wiemer Vineyard  
Extra Brut



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## **Yield: 4 servings**

16 - 20 oz smoked salmon

4 eggs

small red onion

¼ cup green olives, roughly chopped

1 tablespoon capers, drained and roughly chopped

1 tablespoon Dijon mustard

¼ cup + 1 Tbs olive oil

1.5 tablespoons sherry vinegar

Fresh dill sprigs for garnish (optional)

4 slices brioche bread for croutons (white bread can be used too)

One head of frisée lettuce

Bring a pot of water to a boil. Add eggs to the water and cook for 7 minutes with the lid on. Prepare a bowl of ice water. Transfer the cooked eggs to the ice water to cool. Once the eggs have cooled, carefully peel them and set aside.

Pour sherry vinegar into a shallow bowl. Add in Dijon mustard, and a few grinds of black pepper and whisk until incorporated. Gradually whisk in olive oil. Adding it slowly will help the dressing emulsify. Add capers and olives, stir to combine, and put aside.

Thinly slice the red onion and soak in cold water to reduce the raw taste, set aside for 5 minutes. Tear the lettuce into bite-sized pieces and place them in the bowl of ice water to crisp up for about 5 minutes. Then, drain the lettuce and pat dry with paper towels, or use a salad spinner to remove excess water.

Cut the brioche bread into ½ inch cubes. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large skillet over medium-high heat until shimmering. Add the bread cubes to the pan, toss to coat with the oil and butter, and arrange in a single layer. Toast the bread, tossing every minute or so, until the bread cubes are golden brown on all sides, about 5 minutes total, then drain on paper towels.

Arrange salmon slices on the bottom of each plate. Cut the eggs in half. Add the salad, drizzle the dressing over the salad, then add the sliced red onion and top with the soft-boiled egg. Finally, sprinkle the croutons over the salad just before serving.