

BABY SPINACH, ADVOCADO AND BACON SALAD

WHAT YOU'LL NEED

- 2 large slices of white bread
- 6 eggs
- 250 grms pousse de epinard
- 3 advocado
- 100 grms crispy bacon cut into strips

Dressing:

- 2 tbsp soured cream or crème fraiche
- ½ clove chopped garlic
- 2tbsp lemon juice
- 2tsp worcestershire sauce
- 1tsp dijon mustard
- 150mls olive oil
- Sea salt and black pepper

WHAT TO DO

1. For the dressing - place all the ingredients in a blender a whizz to a pale emulsion.
2. In a frying pan with a little oil fry the bread until golden and crisp drain onto kitchen paper and season.
3. When ready to serve lightly poach the eggs.
4. Peel the advocado and slice thinly, combine with the spinach and the croutons. Arrange neatly onto the plates top with the bacon and carefully arrange a poached egg onto each salad finish with the dressing and a few more croutons.



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