

Butter Lettuce with Lemon Crema, Olives and Gorgonzola

1/3 cup heavy cream (set on counter for 30 plus minutes)
2 1/2 tsp freshly squeezed lemon juice
1 tsp finely grated lemon zest
1 1/2 tbsp minced shallots
Salt and freshly ground pepper to taste
1 head butter lettuce leaves separated and thoroughly washed
1/2 cup pitted and coarsely chopped Kalamata olives
1/2 cup toasted and coarsely chopped hazelnuts
4 oz Gorgonzola cheese, chilled

In a small bowl, gently stir together the cream, lemon juice, zest, shallots, salt and pepper. In a large bowl, use your hands to toss together lettuce, olives and hazelnuts. Toss the greens with the lemon cream dressing using your hands (it's the best way to make sure everything is evenly coated. Adjust seasoning as needed keeping in mind the Gorgonzola will be salty.

Grate Gorgonzola on top of each serving. (Do not mix Gorgonzola in with other ingredients).

Enjoy and prepare yourself for compliments.