



Steakhouse Salad

Boursin® Product: Puck & Log **Portions:** 12 **Serving Size:** 1 Salad

This recipe moves the classic wedge salad to the center of the plate and adds innovative, intensely flavorful touches that let you honor a steakhouse tradition by expanding on it.

Ingredients:

Fried Boursin slices: yields 24 rounds

- 24 round slices Boursin, Garlic & Fine Herbs, log
- 2 C flour, all-purpose
- 4 ea eggs, fresh, large, whisked
- 2 C Panko breadcrumbs

Boursin buttermilk dressing: yields 56 oz.; just shy of 2 qts.

- 1 qt buttermilk
- 2 C mayonnaise
- 2 pkgs Boursin, Garlic & Fine Herbs, puck

- ½ C red bell peppers, roasted, rough chop
- 2 tsp garlic powder
- 1 tsp paprika, sweet
- Kosher salt, to taste

Additional Ingredients:

- 2 heads iceberg lettuce, wedges (cut each head into 6 even slices)
- 24 tomato slices, rounds (from 5-6 tomatoes)
- 2¼ lbs sirloin steak, grilled, cut into thin slices (serve hot & freshly grilled)
- ¼ C scallions, sliced

Preparation:

- For fried Boursin slices:** Slice Boursin log into 24, ¼-inch slices. Then, dip each slice in flour to coat and then shake off any excess flour; then dip in egg to coat; then dip in Panko to fully coat. Reserve, refrigerated, on a sheet pan until needed for service. Fry the Boursin slices for 1 minute at 350°F, as needed, to order (should be crispy and light golden brown in color).
- For Boursin buttermilk dressing:** Place buttermilk, mayo, Boursin pucks, roasted red peppers, garlic powder and paprika in a tall container, puree until smooth. Season with salt to taste. Reserve cold for service (allow to set cold for at least 30 minutes or overnight, as this helps the dressing set up and become thick).
- For 1 order:** Place 1 chilled iceberg wedge on a plate so the thin edge is facing upward, arrange alternating chilled tomato and hot fried Boursin slices (2 tomato slices & 2 fried Boursin slices) beside the wedge, place 3 oz. of hot steak slices in front of the wedge; drizzle the wedge with 1-2 oz. of chilled Boursin buttermilk dressing; sprinkle 1 tsp scallions over the salad. Repeat for the other orders.



Operator Tips

- 1 Boursin log will provide approximately 28, ¼-inch slices.
- Log can be frozen before slicing rounds to ensure a cleaner cut.
- This is an easy way to make use of existing BOH ingredients.
- Could use thin slices of deli ham vs. steak for this recipe.
- Boursin buttermilk dressing and crispy fried rounds of Boursin pair nicely with other salad creations.
- For more information, please call 1.800.215.8112.