GRILLED LETTUCE WITH WALNUTS, PARMESAN AND LEMON

Categoria: Side dishes **Difficoltà:** molto facile

Ingredienti per 1

- 200 g parmesan
- 100 g cream
- 1 lettuce
- walnuts
- lemon zest
- dehydrated blueberries
- olive oil

Method:

Parmesan cream: bring the cream to a boil in a small saucepan and add the diced parmesan.

When the parmesan has melted, blend to a smooth cream.

Slice the lettuce and sear in a frying pan with a drizzle of olive oil for 1 minute.

Place the lettuce on a plate and garnish with the parmesan cream.

Decorate with lemon zest, crumbled crunchy walnuts and a crumble of dehydrated blueberries.

Enjoy your meal from Chef **Nicholas Duonnolo** of “**La Ménagère**“!

Enjoy it’s from Europe!