

Step 1

Introduce the recipe

Timestamp: 00:00

The chef introduces the video and explains the goal of making a restaurant-quality salad at home.



Step 2

Prepare shallots

Timestamp: 00:30

The chef finely chops a shallot, explaining its mild and sweet flavor compared to other onions.



CHAPTER ONE

Step 3

Rinse shallots

Timestamp: 01:00

The chef rinses the chopped shallots to remove harsh onion flavor and dries them on a paper towel.



Step 4

Make vinaigrette

Timestamp: 01:30

The chef combines champagne vinegar, olive oil, and salt in a bowl, emphasizing the 2:1 oil-to-vinegar ratio.



Step 5

Mix dressing

Timestamp: 02:00

The chef mixes the dressing until it becomes semi-emulsified and creamy.



Step 6

Prepare greens

Timestamp: 02:30

The chef selects and trims a variety of greens, including red leaf, green leaf, romaine, butter lettuce, endive, and little gem.



Step 7

Toss greens in dressing

Timestamp: 03:30

The chef adds dressing to the bowl first, then tosses the greens by hand to ensure even coating and proper seasoning.



Step 8

Plate the salad

Timestamp: 04:30

The chef layers the dressed greens on a plate, adding Danish blue cheese and toasted almonds for texture and flavor.



Step 9

Final presentation

Timestamp: 05:30

The chef builds a visually appealing salad tower with additional cheese and almonds, emphasizing the importance of plating.



Step 10

Taste and conclude

Timestamp: 06:00

The chef tastes the salad and concludes the video, highlighting how simple techniques can elevate home salads.

