Fiddlehead Fern Salad
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A recipe from Chef Chris Lobkovich at the Alexis Hotel’s Bookstore Bar & Café, where delectable dishes are served in the casual comfort of an informal book nookery.

**Ingredients**

- Lemongrass oil
  - 350 mL canola oil
- Lemongrass, roughly chopped
  - 120 mL
- Dijon mustard
  - 60 mL
- Sriracha sauce
  - 90 mL
- Rice wine vinegar
  - 180 mL
- Ginger
  - 180 mL
- Pickled shallots
  - 180 mL water
  - 180 mL apple cider vinegar
  - 180 mL sugar
  - Shallots, sliced very thin
- Fiddlehead ferns
- English peas, blanched
- Pea shoots
- Scallions, cut into chevrons
- Bacon lardons, rendered until crispy

**Directions**

1. For the lemongrass oil, combine oil and lemon grass in sauce pot. Heat oil and steep for 2 hours.

2. To make the dressing, mince the ginger and combine all the rest of the ingredients. Emulsify in lemongrass oil from above. Season with salt to taste.

3. For the pickled shallots, combine the sugar, water and vinegar in a sauce pot. Warm up until the sugar is dissolved. Add the shallots and let them sit in brine until they are soft and pickled (1+ hours).

4. For the salad, combine the ingredients in a bowl and dress to taste. Season with salt.

5. Arrange artistically on a plate and enjoy.

Chef Chris Lobkovich, Alexis Hotel’s Bookstore Bar & Café