

Citrus fruit and Friseline salad

For the citrus fruit juice vinaigrette

- 1- Squeeze an orange and a grapefruit.
- 2- Mix with mustard, salt, pepper. Add hazelnut.
- 3- Keep cool in the fridge.

For the citrus fruit segments

- 1- Peel 2 oranges and 2 grapefruits, take the segment.
- 2- Keep cool in the fridge.

For 4 persons

- 6 Friseline
- 12 fine slices of cured Ham (Bayonne or Parma)
- 3 Oranges
- 3 Grapefruits
- 40 g of hazelnuts
- 10 cl of hazelnut oil
- 1 tablespoon of Mustard
- Salt and Pepper