**Sugar snap pea and chicory salad (without bacon)**

Ingredients

* 1 head Friseé (endive)
* 1 head Radicchio
* 1 cup coconut flakes (see note below)
* 800g Kipfler potatoes
* 2 each spring onions
* 3 tablespoons Extra virgin olive oil
* ½ cup Parsley leaves
* 6 Eggs
* ¼ cup Breadcrumbs, toasted
* 1 Tablespoon Whole Grain Mustard
* 1 TBsp. + 1 tsp Apple cider vinegar
* 1 TBsp Extra virgin olive oil
* 2 TBsp Coconut oil
* 1 tsp salt
* Freshly cracked black pepper

Method

1. Remove the root and outer leaves from both the frisée and radicchio.  Separate all the leaves, combine and wash.  Make sure to dry very well.
2. Slice the potatoes into “coins” about 1 cm thick.  Place into a medium sized pot and cover in cold water.  Agitate the water to remove dirt from the potatoes and wash off some of the starch.  Drain potatoes and cover by an inch with clean, cold water.  Add 2 good pinches of salt and bring pot to a boil.  Continue to cook for about 15 minutes or until potatoes are fork tender.  Drain and let cool.  While warm, season with salt, pepper and a couple splashes of vinegar.
3. Prepare your soft-boiled eggs.   Once cool, carefully remove the shells keeping them wet, and place on a towel-lined plate to absorb the excess moisture.
4. Prepare your sugar snap peas.  Pinch off the tough end and remove the string that runs down both lengths of the pea.  Thinly slice the peas on a long angle.
5. Slice the spring onions on a long, thin bias.  Pick the parsley leaves from the stems.
6. Toast the breadcrumbs in a dry frying pan.
7. To make your dressing, place the mustard, vinegar, olive oil and coconut oil in a bowl.  Season with salt and fresh pepper.  Mix together to create a creamy dressing.
8. In a large bowl, add both your chicories, the cooked coconut, potatoes, raw sugar snap peas, and sliced spring onions.  Gently tear the parsley leaves into the bowel.  Add a couple good grindings of black pepper, a couple pinches of salt and the dressing.  Get your hands in there and toss everything together.
9. To plate, slice each egg in quarters and season with salt and pepper.  Place dressed salad on your plate and top with eggs.  Add a good showering of your toasted breadcrumbs.