The secret of the 3ft-tall salad bowl

James Gilligan

It is a modern touch to serve the wallet-friendly salad with excessively long leaves, but this London-based chef has found that the extra height is not only visually appealing, but also adds a tasty twist to the dish.

The chef, who has been described as having a "salad obsession," has created a unique dish that takes the humble salad to new heights. The ingredients include a mix of fresh vegetables, including endives, arugula, and baby spinach, all arranged in a long, towering stack.

The chef's creation has become a popular sensation, with customers flocking to the restaurant for the unique and appetizing presentation. The dish is not only visually striking, but also packed with nutrients, making it a healthy and satisfying meal option.

Despite the attention to detail, the chef remains humble, attributing his success to the simple joy of cooking and sharing a love of food with others. "It's all about the ingredients," he says. "If you use the right produce, you can achieve anything."