

SPRING SALAD WITH GOAT'S CHEESE AND MARINATED CHERRY TOMATOES



USED BRESC PRODUCTS



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

INGREDIENTS

4

- 150 g Bresc Cherry tomatoes garlic parsley
- 0.25 dl marinade from the cherry tomatoes
- 50 g pumpkin seeds
- 1 packet asparagus tips
- 4 stalks spring onion
- ¼ carton leek sprouts
- 2 sprigs basil
- 2 sprigs coriander
- 2 sprigs mint
- 100 g boiled baby beetroot
- 1 bunch radishes
- 200 g small, round goat's cheeses
- 2 pumpkin seed buns
- 2 heads baby romaine lettuce
- 0.25 dl extra vergine olive oil

PREPARATION METHOD

Roast the pumpkin seeds in a dry frying pan until golden-brown. Season with salt and pepper. Blanch the asparagus tips for a minute, then rinse until cold. Dab them dry. Slice the spring onions into rings. Tear the herbs and cut the vegetables into the required shape. Spoon the cherry tomatoes out of the jar and mix 0.25 dl of the marinade into the remaining olive oil. Tear the little lettuce leaves loose and assemble the salad with all the ingredients. Serve with bread.