

## *Bambini Mini Mozzarella salad with vegetable pesto*



**Up to 15  
min.**



**Simple**



**Vegetarian**



### *Zubereitung*

1. Fry the vegetables in olive oil, puree with 150 ml of olive oil and season with salt, pepper, lemon zest. Grate the **GOLDSTEIG Almdammer** and add to the pesto.
2. Marinate the **Bambini Mini Mozzarella** from **GOLDSTEIG** in the vegetable pesto and serve with a green salad.

**TIP:** Refine the salad with a honey and lavender dressing

### *Zutaten*



#### **For 4 people:**

- 2 pots **GOLDSTEIG Bambini Mini Mozzarella**
- 150 g diced vegetables (leek, peppers, carrots, parsley roots)
- Olive oil for frying
- 150 ml olive oil for pureeing
- Salt
- Pepper
- Lemon zest (organic lemon)
- 50 g **GOLDSTEIG Almdammer Cheese Block**
- Green salad

