

Green salad with mozzarella marinated in passion fruit dressing



Up to 15
min.



Simple



Vegetarian



Zubereitung

1. Put the ingredients for the dressing in a mixing jug and mix with a hand blender until they start to bind. Season the dressing again with salt and pepper.
2. Clean and wash the salad.
3. Cut the **GOLDSTEIG Mozzarella** into strips. This results in smaller fibres that soak up the dressing better.
4. Place the **GOLDSTEIG mozzarella**, in a bowl and marinate with the dressing and almonds.
5. Leave the marinated **GOLDSTEIG Mozzarella** to soak for 10 minutes and place them around the served salad. Pour the rest of the dressing over the salad.

Zutaten



For 4 people:

- Lettuces of your choice (Lollo Rosso, oak leaf, radicchio, chicory, lamb's lettuce)
- 4 **GOLDSTEIG Mozzarella** 125 g or
- 4 **GOLDSTEIG Light Mozzarella** 125 g
- 50 g ground and roasted almonds

For the dressing:

- 100 ml passion fruit balsam or reduced passion fruit juice
- 100 ml apple vinegar
- 500 ml olive oil
- 50 g sugar
- 100 ml vegetable stock
- Some mustard
- Some garlic
- Salt, pepper

