

Tomato salad with cashew and ricotta marinade and Bambini Mini Mozzarella



Up to 15
min.



Simple



Vegetarian



Zubereitung

1. Wash the tomatoes, remove their cores and slice them.
2. Drain the **Bambini Mini Mozzarella** from **GOLDSTEIG** and cut them in half.
3. Put the tomato slices with the **Bambini Mini Mozzarella** from **GOLDSTEIG** in a bowl and mix with the cashew marinade. Season to taste.

For the cashew marinade:

1. Place the cashew kernels in the vegetable stock and blend into a puree in a mixing jar using a hand blender.
2. Mix the **GOLDSTEIG Mascarpone**, the **GOLDSTEIG Ricotta**, and the cashew mix together. Season the dip with white wine vinegar, salt, pepper, sugar and lemon zest.

Tip: Tastes even better with finely sliced Chinese cabbage.

Zutaten



For 4 people:

- 8 large beef tomatoes
- 2 packs **GOLDSTEIG Bambini Mozzarella**

For the cashew marinade:

- 250 g roasted and salted cashew kernels
- 100 ml vegetable stock
- 20 ml white wine vinegar
- 1 **GOLDSTEIG Ricotta**, 250 g
- 1 **GOLDSTEIG Mascarpone**, 250 g
- Salt, pepper, sugar and lemon zest