

## 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