

***Tomato salad with cashew
and ricotta marinade and
Bambini Mini Mozzarella***



Up to 15 min.



Simple



Vegetarisch



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