Leaf salad with mozzarella marinated in passion fruit dressing

Up to 15 min. *Simple* *Vegetarian*

Zubereitung

1. To make the dressing, place the ingredients in a blender jug and blend with a hand blender until smooth. Season the dressing again with salt and pepper to taste.
2. Clean and wash the salad.
3. Tear the mozzarella balls or protinella balls into wedges. This creates smaller fibres that absorb the dressing better.
4. Then place in a bowl and marinate with the dressing and almonds.
5. Leave the marinated mozzarella or protinella to marinate for 10 minutes and place around the salad. Pour the rest of the dressing over the salad.

Zutaten

Serves 4:

- Leaf lettuce of your choice (Lolo Roso, oak leaf, radicchio, chicory, lamb's lettuce)
- 4 packs of GOLDSTEIG Mozzarella Ball or GOLDSTEIG Protinella Ball
- 50 g ground and roasted almonds

For the dressing:

- 100 ml passion fruit balm or reduced passion fruit juice
- 100 ml apple cider vinegar
- 500 ml olive oil
- 50g sugar
- 100 ml stock
- a little mustard
- a little garlic
- salt, pepper