



## Smokey Gouda Meal Salad



### Ingredients

- 200 g Smokey Gouda cheese
- 2 garlic cloves
- 100 g string beans
- 150 g (baby) chestnut mushrooms
- 250 g baby potatoes
- 0.5 cabbage lettuce (washed)
- 1 Red onion
- 3 baby cucumbers
- 100 g cherry tomatoes
- 8 radishes
- 1 tablespoon of honey
- 0.5 tablespoon of mustard
- 10 ml of olive oil
- 1 shallot
- Pepper and salt

### Preparation

### Ingredients

- 100g Smokey Gouda cheese
- 2 cloves&garlic
- 100g haricots verts string beans
- 150g (baby) chestnut mushrooms
- 250g baby potatoes
- 1/2 cabbage lettuce (washed)

### Raw vegetables:

- Red onion
- 3 baby cucumbers
- 100g cherry tomatoes
- 8 radishes

### Dressing:

- 1 tbsp honey
- 1/2 tbsp mustard
- 10 ml olive oil
- 1 shallot
- Pepper and salt



## Recipe Smokey Gouda Meal Salad

1. Preheat the oven to 160 degrees.
2. Bring a medium pan of water to the boil and cook the garlic cloves with it.
3. If necessary, cut the baby potatoes into equal parts.
4. Remove the tips (top and bottom) from the haricots verts, then cut in half.
5. Cook the baby potatoes al dente for about 7 minutes. Rinse with cold water to avoid overcooking.
6. Cook the haricots verts for approx. 6 minutes until al dente. Rinse with cold water to avoid overcooking.
7. Grate the Smokey Gouda.
8. Cut the stalks off the mushrooms and fill the cavities with the grated cheese. Place the mushrooms on a plate with baking paper and grill for about 12 minutes. Afterwards, remove them from the oven to cool down for a while. This will give the melted cheese the opportunity to harden and crisp up.
9. Cut the vegetables for the raw vegetables into small pieces.
10. Mix the honey, mustard, olive oil and chopped shallot with a whisk to make a smooth dressing. Season with salt and pepper.
11. Mix the sliced raw vegetables, baby potatoes, haricots verts with the dressing.
12. Divide the head lettuce on the plate and top with the dressed salad and finish with the stuffed cheese mushrooms.

*This recipe is gluten-free - all our cheese is prepared with vegetarian rennet and therefore suitable for vegetarians.*

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