



## 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

A surprisingly rich salad with a smoky twist! This meal salad combines the full flavour of Smokey Gouda with crunchy vegetables, a fresh dressing and savoury accents. Light but filling - ideal for lunch or dinner.

### Preparation

- 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) of 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 al dente for about 6 minutes. 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 tray lined 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 to taste 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 prepared salad and finish with the stuffed cheese mushrooms.

## Wat is Henri Willig Smokey Gouda precies?

Smokey Gouda is een Goudse kaas met een zachte rooksmak. Het geeft de salade een warme, hartige twist zonder te overheersen.



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## Wat kan ik toevoegen voor extra vulling?

Een honing-mosterd-, balsamico- of yoghurt-dressing past perfect bij de rokerige en romige smaken van Smokey Gouda.

## Serveer- en variatietips:

- **Extra smaak:** Voeg avocado, geroosterde paprika of rode ui.
  - **Crunch:** Strooi walnoten, peccannoten of geroosterde pitten in de salade.
  - **Gegrilde tomaatjes:** Vervang de cherrytomaten door gegrilde tomaatjes voor een diepere smaak.
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