



## Mango-kiwi salad with mild Dutch cheese



### Ingredients

- 200 grams organic mild Dutch cheese, cut into strips or cubes
- 1 tablespoon pine kernels
- 2 tablespoons orange juice
- 3 tablespoons olive oil
- 1 teaspoon balsamic vinegar
- 1 piece of ginger, finely chopped
- Red lettuce or lamb's lettuce
- 2 mangos, peeled and cut into slices
- 3 kiwis, peeled and cut into slices

### Bereidingswijze

Toast the pine kernels in a hot, dry frying pan.

Mix the orange juice, olive oil, balsamic vinegar and ginger to make a dressing. Put the lettuce on the plates, and arrange the mangos, kiwis, and cheese on top. Pour over the dressing and sprinkle the dish with pine kernels and mint.

**TIPS** The organic mild Dutch cheese can be substituted with a mild goat's cheese.  
How about substituting the kiwis with blueberries.