

Fresh Strawberry and Radish Salad with Burrata

20–30 Min

Ingredients 2 Portions

= Kotányi Produkte

200 g	Strawberries
200 g	Wild herb salad
75 g	Radishes
2 pcs.	Burrata
1 tsp.	Händlmaier's mustard
3 tbsp.	Olive oil
1 pcs.	Lemon
1 tsp.	Honey
1 tsp.	Pepper Herbs Classic
1 pinch	Pepper Black, Whole

Preparation

1. First grate the lemon zest then squeeze the lemon halves. Wash the salad. Wash the strawberries too and cut them into halves or quarters.
2. Wash the radishes and cut into halves or quarters.
3. To make the dressing, combine the mustard, the juice of the lemon, the honey and the Spice up my Salad Seasoning Mix in a cup. Stir in the olive oil and season with salt to taste.
4. Mix the wild herb salad with the strawberries and radishes. Pour over a generous amount of dressing.
5. Tear the burrata and scatter it over the salad. Enjoy with a fresh baguette.