



Fresh Strawberry and Radish Salad with Burrata

🕒 20–30 Min   

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.

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

