

## A MULTI-LEVEL PARTY

### INGREDIENTS:

#### *Salad:*

6 leaves iceberg lettuce  
2 carrots  
2 red peppers  
1 mango  
6 slices Naturrino Smoked Ham (1 cm thick)  
150 g grated cheddar cheese  
4 slices wholemeal bread with sunflower seeds  
3 cloves garlic  
3-4 tablespoons rapeseed oil  
basil for decoration

#### *Sauce:*

3 tablespoons mayonnaise  
3 tablespoons Greek yoghurt  
3 cloves garlic  
1 teaspoon Herbes de Provence  
1 tablespoon ketchup  
Himalayan salt, freshly ground pepper

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### PREPARATION:

1. Crush garlic in a press and mix with other dressing ingredients.
2. Throw diced bread and sliced garlic on hot oil. Fry, stirring occasionally until the bread is golden brown bread on each side (3-4 minutes). Put bread on a paper towel.
3. Grate carrots using a fine grater. Cut ham and peppers into cubes, and the mango into bars. Cut or tear iceberg lettuce into smaller pieces.
4. Take a transparent, high bowl and fill it with layers of lettuce, carrot, peppers, mango, ham, cheese and bread. Decorate with basil leaves. Serve sauce separately.