



BED OF ROSES - VALENTINE'S DAY SALAD

INGREDIENTS:

Salad:

- 1 large handful salad mix (spinach, beetroot leaves, rocket)
- 1/2 packaging Sokolow classic salami chips
- 60 g hard goat cheese (in slices)
- 1 small cooked beetroot
- 8 strawberries
- 2 tablespoons dried rose petals

Dressing:

- 3-4 tablespoons grapeseed oil
- 1/2 clove garlic
- 1 level teaspoon honey
- 1 tablespoon white wine vinegar
- salt, freshly ground pepper

PREPARATION:

1. Crush garlic in a press and mix with other dressing ingredients.
2. Cut salami chips along the creases into strips. Cut goat cheese into squares. Wash and dry the strawberries, remove the stalks, then cut them into eighths. Cut beetroot into cubes.
3. Alternately put on a platter lettuce leaves, salami strips, beetroot cubes, strawberries and goat cheese. Pour dressing and finally sprinkle with dried rose petals.