



EASTER SALAD WITH NATURRINO SAUSAGE

INGREDIENTS:

Salad:

- 2 large handfuls lettuce mix
- 2 white Naturrino sausages
- 1 handful mange tout
- 1/2 mango fruit
- 1 small pointed pepper
- 1 handful pistachio (in shells)
- 1 teaspoon rapeseed oil

Sauce:

- 1 tablespoon mayonnaise
- 1 tablespoon thick yoghurt (e.g. Greek)
- 3 handfuls cress
- herb salt, freshly ground pepper

PREPARATION:

1. Put cress in a high container, add mayonnaise and yoghurt, season to taste with herb salt and pepper, then blend using a blender until homogeneous.
2. Remove casing from the sausages, slice them and put on a pan with a few drops of rapeseed oil. Fry for 5 minutes, stirring occasionally, until sausage slices turn slightly golden brown. Put on a plate lined with a paper towel and set aside to cool.
3. Put mange tout into boiling water, add some sugar and salt, then boil on a medium heat for 4 minutes. Drain and leave to cool.
4. Peel the mango and cut it into pieces. Wash pepper, remove the core and slice. Remove pistachios from shells and chop coarsely.
5. On a platter put alternately the lettuce mix sprinkled with oil, mango, pepper and sausage slices. Pour sauce and finally sprinkle with pistachios and mange tout.