

## ORIGINAL FRUIT AND PÂTÉ SALAD

### INGREDIENTS:

#### *Salad:*

2 handfuls corn salad  
1 packaging 200 g Naturrino baked pâté  
2 tablespoons almond flakes  
1 orange  
1 banana  
2 tablespoons lemon juice  
2 tablespoons dried cranberries  
3 tablespoons wheat toast

#### *Dressing:*

4 tablespoons rapeseed oil  
1 level teaspoon honey  
1 tablespoon almond flakes  
1/2 tablespoons honey mustard  
1 tablespoon white wine vinegar  
salt, freshly ground pepper

---

### PREPARATION:

1. Fillet the orange (remove white membranes), then cut it into smaller fragments. Keep 1 tablespoon of the orange juice left from the cutting for dressing. Slice the banana and sprinkle with lemon juice right away.
2. Pour boiling water over the cranberries and set aside for about 30 seconds, then rinse, dry and cut into smaller fragments.
3. Fry almond flakes on a dry pan (including those for the sauce), then grind them and chop them very finely. Dice the pâté (0.5 cm dices) and batter in crushed almond flakes.
4. Prepare the sauce: use a blender to mix the rapeseed oil, honey, fried almond flakes, mustard, vinegar and orange juice until the dressing is



## ORIGINAL FRUIT AND PÂTÉ SALAD

- homogeneous. Season to taste with salt and pepper.
5. On a platter put alternately the corn salad, pieces of banana and orange, cranberries, pâté dices and toast. Add dressing directly before serving.