



plate square · 23 x 23 cm · no. 1901/013, plate square · 29 x 29 cm · no. 1902/013

HERBAL SALAD WITH GRILLED WATERMELON AND FETA

SERVES 4:

100 g baby salad leaves, 1 bunch parsley and basil each, 2 tbsp. sherry vinegar, Sea salt, Pepper from the mill, 1 tsp. mustard, 4 tbsp. olive oil, 600 g water melon pulp (without skin), 200 g Feta (sheep's cheese), Some mint stems, ½ tsp. chili flakes

PREPERATION:

Preparation time: approx. 20 minutes

Clean, wash and toss dry the salad. Wash and shake dry the parsley and basil, pick the leaves, coarsely cut and mix with the salad leaves. Mix the vinegar with salt, pepper, mustard and olive oil into a vinaigrette.

Core the melon pulp and slice. Cut the Feta into pieces.

Heat a grilling pan and grill in it the melon slices well. Put onto plates and spread the Feta onto it. Wash and shake dry the mint, pick the leaves and sprinkle onto the Feta and melon together with the chili flakes. If desired add some salt flakes (sea salt flakes) and some olive oil. Mix the salad with the dressing, season with salt and pepper and serve on the melon slices together with white bread.

My tip: With this herbal salad I like to experiment and combine everything, I can find on the market: lemon balm, dill, tarragon, chervil but also sorrel, dandelion or wild garlic. This salad looks especially beautiful when you garnish it with pansies, daisies or marigold.