



## "Vogerl"- Salad with buffalo mozzarella

**1** Heat up a pan, put in a mixture of different seeds and nuts (the more, the better...). I usually go with a nut/ seed- mixture from [Alnatura](#), which contains pine nuts, sesame, sunflower and pumpkin seed. Roast the mixture gently and toss it every now and then. The nuts/ seeds will brown and begin to nicely perfume your kitchen. I leave them in at least until the pumpkin seeds start to do little jumps with a cracking sound. But be careful not to burn them, it just takes a ringing phone, a little distraction... When they are done, pour them out of the pan, so they can cool down a bit.

**2** Wash the salad leaves (and take your salad spinner for a spin; it's such a useful tool ...) and the cherry tomatoes. I guess I haven't bought regular sized tomatoes for ages, probably ever since I discovered cherry tomatoes quite a long time ago. Unless you live in the south of Italy with a good variety of ripe and tasty tomatoes at hand, chances are, cherry tomatoes will have a much more distinctive taste than any other regular sized ones. Cut the cherry tomatoes in halves or quarters.

**3** For the dressing, I have a very basic, standard version, that goes well with almost any type of salad. Of course it can be spiced up with various additional ingredients, but not today... I mix good olive oil (two thirds), balsamic vinegar (one third), salt, pepper (depending on your taste) and a pinch of sugar in a cup and blend it with one of those cheap cappuccino creamers. The emulsion gets all smooth and creamy.

**4** Use a large bowl to combine the salad, the tomatoes, one half of the seeds/ nuts and the dressing and arrange it on the plates nicely. Toss the other half of the seeds/ nuts over the salad (those will stay more crisp).

**5** Rip buffalo mozzarella (huge difference to regular mozzarella!) to bite- size and arrange on



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*Recipe source: adaptation of Ulrike's recipe*

Required time: about 15 minutes

**Ingredients** (the quantity is really a matter of own taste,

\*so it's totally up to you) :

\* field lettuce

\* cherry tomatoes

\* seeds and nuts (e.g. pumpkin seeds, sunflower seeds,

\* sesame, pine nuts)

\* buffalo mozzarella

\* parmesan

\* pancetta (Italian bacon)

\* dressing: olive oil, balsamic vinegar, pepper, salt

\* aged balsamic vinegar (final spice-up)



top of the salad. In addition, I also grate some bigger parmesan- stripes over it and sometimes add stripes of grilled pancetta (skipped it this time) .



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