

# "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 pumkin 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):
- \*fieldlettuce
- \*cherry tomatoes
- \*seeds and nuts (e.g. pumpkin seeds, sunflower seeds,
- $^{\star}$  sesame, pine nuts)
- \*buffalo mozzarella
- \*parmesan
- \*pancetta (Italian bacon)
- $^\star$ 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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