



Mango-kiwi salad with young cheese



Ingredients

- 200 grams of organic young cheese, cut into strips or cubes
- 1 tablespoon of pine nuts
- 2 tablespoon of orange juice
- 3 tablespoons of olive oil
- 1 teaspoon balsamic vinegar
- 1 bulb of ginger, finely chopped
- red or lamb's lettuce
- 3 kiwis, peeled and sliced
- mint or lemon balm

Preparation

Toast the pine nuts in a dry hot frying pan. Stir a dressing of orange juice, olive oil, balsamic vinegar and ginger. Divide the lettuce among the plates. Arrange the mango, kiwis and cheese on top of the lettuce. Pour the dressing on top and sprinkle the dish with pine nuts and mint.

TIPS Organic young cheese can be substituted for Young goat cheese.
Replace kiwi with blueberries