



FRESH FLAVOUR WITH A FRUITY, NUTTY TWIST –
NOT ONLY TASTY, BUT QUICK AND EASY TO PREPARE

WINTER SALAD WITH POMEGRANATE



There's a great dish on today's menu, just perfect for the cold time of year: fresh pomegranate seeds add a fruity, nutty flavour to this winter salad – a varied combination that's very easy to prepare.

Ingredients (serves 4):

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| » 300g lamb's lettuce | » 1 tsp cayenne pepper |
| » ½ radicchio | » 3 pinches ground cinnamon |
| » ½ pomegranate | » ½ tbsp sweet mustard |
| » 30 shelled walnuts | » Salt |
| » 2 tsp lime zest (untreated) | » Sugar |
| » 3 tbsp lime juice | » 3 tbsp olive oil |
| » 2 tbsp honey | |



Method:

- 01.** First wash the lamb's lettuce. Divide the radicchio into leaves and wash these as well.
- 02.** Quarter the pomegranate and remove the seeds.
- 03.** Now chop the walnuts.
- 04.** For the dressing, mix the lime zest with the lime juice, honey, cayenne pepper, cinnamon, sweet mustard, salt, sugar and olive oil.
- 05.** Now pour the dressing over the salad and mix everything together.
- 06.** Finally, sprinkle the pomegranate seeds and chopped walnuts over the salad.
- 07.** Your winter salad with pomegranate seeds is now ready!

TIP:

The salad should be served straight away.

ENJOY!