

# 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):**

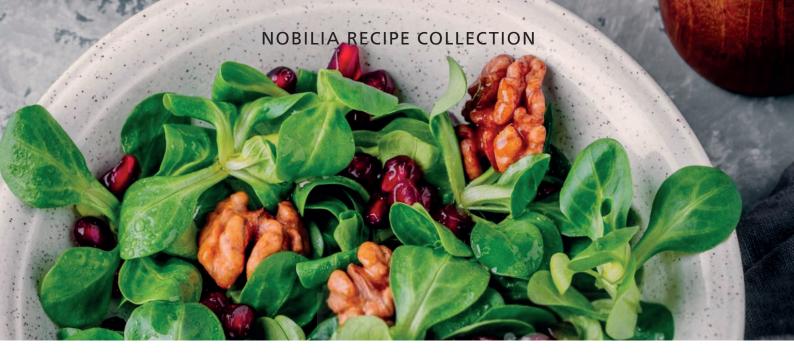
- 300g lamb's lettuce½ radicchio½ pomegranate
- » 2 tsp lime zest (untreated)
- » 3 tbsp lime juice

» 30 shelled walnuts

» 2 tbsp honey

- » 1 tsp cayenne pepper
- » 3 pinches ground cinnamon
- » ½ tbsp sweet mustard
- » Salt
- » Sugar
- » 3 tbsp olive oil





### **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!**

