



GUSTO IN FAMIGLIA

## LETTUCE WITH SPECK ALTO ADIGE

20 minutes – easy – 4 portions



### Ingredients:

- 160 g Lettuce such as may king, cornsalad, oak leaf lettuce, red leaf lettuce, rocket salad, frisee lettuce
- 1 tbsp. Steamed and diced shallot
- 2 tbsp. White wine vinegar
- 50 ml Broth or water
- Salt
- Freshly ground pepper
- 4 tbsp. Walnut oil

### Preparation:

1. Clean and wash the lettuce and pluck it into bite-sized pieces.
2. Mix the shallots in a bowl by adding the white wine vinegar, broth or water, salt and pepper. Stir in the walnut oil and subsequently dress the salad.
3. Arrange the salad on a plate and garnish it with the Speck Alto Adige PGI Julienne.

### Further ingredients:

- 70 g Recla Speck Alto Adige PGI Julienne



### Speck Alto Adige PGI Julienne e 70g

These long, thin strips are a perfect combination of form and taste and will transform your recipes into unique dishes.