



Roasted beet salad with hazelnuts

For 4 people

For the salad

- 500 g beetroot, raw
- 2 ½ tbsp olive oil
- 1 tbsp red wine vinegar
- 2 tbsp capers
- 1 tsp Dijon mustard
- 1 tsp maple syrup
- Salt and pepper

Toppings

- 40 g roasted hazelnuts
- 2 spring onions
- 1 tbsp capers

How to prepare

1. Preheat the oven to 200°C.
2. Make the vinaigrette: whisk together the olive oil, red wine vinegar, mustard, and maple syrup.
3. Peel the beets and cut them into wedges. Toss with some of the vinaigrette and roast for 30-40 minutes, turning halfway through, until tender and caramelized on the edges.
4. Allow the beets to cool to room temperature, then top with the vinaigrette, roasted hazelnuts, spring onion, and capers. Enjoy!

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Roasted tomato salad with burrata

For 4 people

For the salad

- 600 g large ripe tomatoes
- 1 fresh (200 g) burrata
- 50 g Kalamata olives
- 15 g fresh basil
- 2 tbsp olive oil
- Salt and pepper

For the basil dressing

- 25 g fresh basil
- 3 ½ tbsp olive oil
- 15 ml lemon juice
- 1 garlic clove
- ½ tsp Dijon mustard
- Salt and pepper

How to prepare

1. Blend the basil dressing ingredients in a blender.
2. Cut the tomato into thick slices and lightly coat them with olive oil, salt, and pepper.
3. Heat a grill pan over high heat. Grill the tomato slices for about 2-3 minutes per side, until they have char marks and soften slightly.
4. Arrange the grilled tomato slices on the plate. Tear the burrata into pieces and distribute them over the tomatoes.
5. Add the Kalamata olives and fresh basil leaves.
6. Finish with the basil dressing, then serve on a beautiful plate.



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Spicy tomatillo salsa

For 4 people

For the salsa

- 250 g tomatillos, halved
- 1-2 jalapeños, whole (depending on spice level)
- 100 g white onion, in rings
- 15 g cilantro, chopped
- 1 tbsp lime juice
- Salt and pepper to taste

How to prepare

1. Preheat the oven to 220°C and line a baking tray with baking paper.
2. Remove the husks from the tomatillos, rinse them well, and cut them in half.
3. Spread the tomatillos, onion, and whole jalapeño(s) on the tray and roast for 15-20 minutes, until softened and charred.
4. Let the vegetables cool briefly, then chop them finely by hand. Keep the juices, as they contain lots of flavor.
5. Mix in the cilantro and lime juice, then season with salt and black pepper.
6. Serve it with tortilla chips.

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