

# Starfrit: Vegetable spaghetti, egg and lemon vinaigrette, apple brunoise

## Recette pour 4 personnes



## Description

A fresh salad that is sure to impress thanks to the nice touch that the **Starfrit Electric Starfrit Spiralizer** will add. It will be unique thanks to the form your cut vegetables will have!

<https://www.starfrit.com/en/starfrit-electric-spiralizer>

## Ingrédients

### Salad

- 2 Unit(s) Carrot
- 2 Unit(s) Zucchini
- 5 Unit(s) Radish
- 0.50 Bunch(es) Chives
- 3 Tbsp White and black sesame seeds
- 5 Unit(s) Button mushrooms
- 12 Unit(s) Cherry tomatoes
  
- Salt and pepper

### Vinaigrette

- 1 Tsp Dijon mustard
- 2 Unit(s) Egg
- 2 Tbsp Lemon juice
- 5 Tbsp Olive oil
- 2 Pinch(es) Fleur de sel
- 5 Turn(s) Black peppercorns
  
- Salt and pepper

## Préparations

Temps de préparation **30.00 mins**

## Preparation

Peel the carrots and wash the zucchinis. Pass them in the **Starfrit Electric Spiralizer**.

Clean the radishes, brush the mushrooms and cut the cherry tomatoes in 2.

In a pot of salted boiling water, cook the eggs for 10-12 minutes to obtain hard boiled eggs. Finely slice the chives and slice the mushrooms. Cut the radish as thin as possible, ideally with the help of a mandolin. Set the radish aside in ice cold water.

## Vinaigrette

Mash, crush or chop the eggs to end up with a texture similar to egg salad. In a mixing bowl, place the mustard, lemon juice, salt, pepper and olive oil. Whisk well.

Gently combine the chopped hard boiled eggs to the vinaigrette and adjust the seasoning to taste.

## Plating

In a mixing bowl, combine all the ingredients, add the chives and combine carefully. Transfer to the serving bowl and then drizzle with the vinaigrette. Garnish with sesame seeds.

**Bon appétit!**