

Starfrit: Carrot salad, cucumber, raisin, fresh chives, goat cheese and roasted hazelnuts

Recette pour 4 personnes



Description

A fresh vegetable salad without any more cutting problem thanks to the Starfrit drum grater:

<https://www.starfrit.com/fr/rape-a-tambour>

Ingrédients

Vegetables salad

- 4 Unit(s) Carrot
- 1 Unit(s) Cucumber
- 1 Cup(s) Raisins blonds
- 0.50 Cup(s) Hazelnuts
- 1 Cup(s) Dry goat
- 0.50 Bunch(es) Chives

- Salt and pepper

Dressing

- 1 Tbsp Dijon mustard
- 2 Tbsp Balsamic vinegar
- 0.50 Cup(s) Olive oil

- Salt and pepper

Préparations

Temps de préparation **20.00 mins**

Préchauffez votre Four à 395.00 F°

Preparation

Peel the carrots, wash the cucumbers.

With your drum grater, grate the carrots and slice the cucumbers.

Bake the nuts in the oven for 5 minutes then crush them.

In a bowl, cover the raisins with water and leave at room temperature for 3 hours.

Crumble the goat cheese.

Finely chop the chives.

Dressing

In a bowl, mix all the ingredients and season to taste.

Plating

Drain the raisins, add to the salad, pour the dressing, mix and enjoy!

Bon appétit!