

Arugula Salad with Old Balsamic Vinegar |

Recipe for 4 persons

Description

Arugula salad mix with old balsamic vinaigrette and sea salt.

Ingredients

For the salad

- 150 Gr Arugula salad
- 15 Ml Aged balsamic vinegar
- 30 Ml Olive oil
- 5 Ml Sea salt flakes
- 3 Turn(s) Fresh ground black pepper
- 1 Tsp Wholegrain mustard

- Salt and pepper
- Olive oil

Preparation

- Preparation time **10 mins**

For the plating

Mix the arugula with the olive oil, the old balsamic, the sea salt and some fresh black ground pepper. On a big plate, build the tartare in a ring bowl, a bunch of salad on the side and garnish with the fried capers.

Bon appétit!