





## RED SALAD WITH RED WINE VINAIGRETTE AND POPPY SEED TUILES

### Salad

Clean and prepare all vegetables and place in the fridge.

2 red-leaf lettuce heads, torn  
½ small red cabbage head, shredded  
300 g cherry tomatoes, halved  
2 red sweet peppers, julienned  
5 small radishes, sliced using a mandolin  
600 g watermelon, cubed  
200 g red grapes, halved  
200 g strawberries, trimmed and halved

### Red wine vinaigrette

Whisk together vinegar, salt, pepper and honey. Slowly add olive oil while continuing to whisk. Keep it in a jar in the fridge.

80 ml red wine vinegar  
salt and pepper to taste  
30 ml honey  
200 ml olive oil

### Poppy seed tuiles

Preheat the oven to 180°C. Mix flour, butter, egg white and Parmesan to form a soft but firm dough. Spread it thinly on a silicone baking sheet, sprinkle poppy seeds on top and bake for about 3 minutes. Leave to cool and break into pieces.

20 g flour  
32 g butter  
egg white of 1 egg  
80 g Parmesan, microplaned  
15 ml poppy seeds

### To serve

Assemble the salad ingredients in a large salad bowl, dress with vinaigrette and garnish with poppy seed tuiles.

Serves 6-8