



Consejo del chef

Use this base soup to get different ones. For example: replace nuts with chestnuts or replace half of the potatoes with seasonal mushrooms.

Raciones para 1

1
Salmon loin
5
Strawberries
10 ml
Balsamic vinegar

Salt flakes
30 ml
Olive oil

Spinach

Mini mozzarella balls

- 1 Cook the salmon loin on a non-stick pan with a dash of olive oil, around 2 minutes each side.
- 2 Meanwhile, prepare the dressing in a mortar. Smash the strawberries with a pinch of salt flakes and add the vinegar and oil set aside.
- 3 When everything is ready, assemble the salad with spinach at the bottom, the smashed strawberries, the mini mozzarella balls, the salmon loin and the dressing on the top.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/ensalada-de-salmon-espinacas-y-fresas/>

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