

Feta cheese and apple salad with coffee vinaigrette

COOKING
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Consejo del chef

You can use this vinaigrette with this and other salads to contrast flavours.

Raciones para

2 Carrots

1 Golden apple

Mix of rocket salad and lamb's lettuce

180 gr Feta cheese

Cocktail nuts

1 Espresso coffee

1 Tablespoon of honey

15 ml Balsamic vinegar of Modena

15 ml Apple cider vinegar

40 ml Extra virgin olive oil

Salt

- 1 For the salad, peel the carrots and slice them with the peeler. Core the apple, cut into wedges, and mix with the carrots, rocket salad, and lamb's lettuce in a large bowl.
- 2 Plate and garnish with diced feta cheese and cocktail nuts.
- 3 For the vinaigrette, make the coffee and put it together in a saucepan with honey. Combine well and bring it to a boil. Cook for a few minutes, or until creamy.
- 4 Remove from heat and combine with the vinegar, oil, and salt in a mixing bowl. Whisk and dress the salad to taste.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/ensalada-feta-manzana-vinagreta-cafe/>

