Feta cheese and apple salad with coffee vinaigrette



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/