byodo
bio vom feinsten



Fruity pasta salad

A classic reinterpreted – the raspberry balsamic emphasizes the wonderfully fruity note of this delicious grilled salad!

Zutaten
4 Portionen

Pasta salad ingredients
250 g Byodo Volanti, semola
30 g Pine nuts
50 g Goat's cream cheese
50 g Rocket
1 small Salad heart
2 Nectarines
Byodo Frying Oil Classic
Dressing ingredients
4 EL Byodo rapeseed oil, virgin
3 EL Byodo Raspberry Balsam
2 EL Natural yogurt
Byodo herbal salt
Pepper from the mill

Zubereitung

Cook the pasta in salted water until al dente. Wash the lettuce and spin dry.

Cut the nectarines into slices. Lightly grease a grill pan with the classic frying oil and briefly fry the

nectarine slices on both sides.
Toast the pine nuts in a pan without oil until golden brown.

Mix the pasta, salad, nectarines and pine nuts in a bowl.
Pour the ingredients for the dressing into a small screw-top jar and shake vigorously. Season to taste with Byodo herb salt and pepper.
Pour the dressing over the pasta salad, mix together and top with the fresh goat’s cheese.



The fruity, fresh dressing is not just for pasta salad! Try it with a fresh green salad with apple slices and hazelnuts