



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