

Summer salad with Raclette 8 Blumen croquettes

Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.



Ingredients

- 350 g Raclette 8 Blumen
- 50 g flour
- 100 g breadcrumbs
- 2 eggs
- Cooking oil
- 90 g lettuce
- 2 button mushrooms
- 2 tomatoes
- 1 red pepper
- 1 yellow pepper
- 50 g mangetout
- 1 carrot
- A few pansies
- 50 ml olive oil
- 20 ml balsamic vinegar
- Table salt
- Freshly ground pepper

Preparation steps

1. Chop all the vegetables: cut the carrot into slices, the peppers and button mushrooms into strips and the tomatoes into quarters. Leave the mangetout whole.
2. Shape the cheese into triangles and coat each triangle one by one with flour, beaten eggs and then breadcrumbs. Repeat this step one more time.
3. When ready to serve, heat the deep fryer to 160°C.
4. Arrange the lettuce on the plates, cover with the vegetables and season generously with olive oil and balsamic vinegar. Season with table salt and freshly ground pepper.
5. Add the breaded cheese triangles to the hot frying oil. When golden brown, place on a paper towel to remove excess oil.
6. Season the triangles with a grind of pepper and place them hot on the prepared salad portions.

? **Tips and Ideas:** You can also serve Raclette 8 Blumen croquettes as a starter, with various dips.