

heute gibt es...

Peach and feta salad with fresh pineapple sage



Ingredients: (For 4 people)

- 4-8 ripe vineyard peaches (the amount depends on size and hunger)
- 400 g feta cheese
- a few leaves of fresh pineapple sage or mint
- Balsamic vinegar cream
- Juice and zest of half a lemon
- good olive oil
- fleur de sel
- white pepper

Preparation:

1. Peel the peaches
If the peaches are ripe, this should not be a problem. Otherwise, hold the peaches briefly into boiling water, then they can be peeled easily.
2. Cut into slices.
3. Arrange on a large plate.
4. Divide the feta with your fingers into larger pieces and spread over the peaches.
5. Rub lemon zest over the plate.
6. Add balsamic vinegar cream, olive oil and lemon juice and season with fleur de sel and white pepper.
7. Spread pineapple sage leaves

Serve with:

Fresh pita bread and a light white wine



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