














Goat's milk cheese balls coated in pumpkin seeds on marinated green salad

For 25 portions

Salad bouquet	Goat cheese balls	Marinade	Decoration
<p>2 pieces Oak leaf salad</p> 	<p>1,5 kg Goat cheese balls</p> 	<p>200 ml Balsamic vinegar + water</p> 	<p>5 Figs</p> 
<p>1 pack Rocket salad</p> 	<p>200 g Pumpkin seeds</p> 	<p>200 ml Pumpkin seed oil + salt</p> 	<p>25 pieces of Dried flowers</p> 
<p>1 pack Cress</p> 	<p>Food Allergen Milk Nuts Sulphite</p>	<p>1,5 spoon Sugar</p> 	<p>some Coarse pepper</p> 
<p>2 pieces Lollo bianco</p> 		<p>Preparation: Prepare for work Prepare salad Prepare marinade roast pumpkin seeds, cut small roll goat cheese balls in pumpkin seeds prepare decoration (cut figs, Balsamic glaze, dried flowers, coarse pepper) make a nice decoration with all ingredients Enjoy your meal! 😊</p>	

