



Rezepte aus der Behr Küche

Colourful lettuce with Smoked Salmon



- 4**
- 1/2 Lollo Bionda
 - 1/2 Lollo Rosso
 - 300g smoked salmon
 - 1 baguette
 - good oil
 - 2 tbsp lemon juice
 - 2 tbsp hones
 - pinch of salt and pepper
 - a little olive oil for frying
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Wash the salad and tear the leaves into bite-sized pieces. Put the lettuce on a serving dish and then arrange the smoked salmon on top. Combine the oil, lemon juice, honey and pepper to make the dressing and season with salt.

Heat the oil in a frying pan, slice the baguette and fry the slices. Sprinkle salt over the baguette slices and arrange them on the serving dish. Finally, drizzle the dressing over the salad.