



Rezepte aus der Behr Küche

Caesar Salad with Roast Beef



- 4**
- 2 SalaRico
 - 1 baguette
 - 1 tsp. olive oil
 - 500 g roast beef
 - 1 bunch of herbs(parsley, chives, basil)
 - 50 g mayonnaise
 - 150 g yoghurt
 - 20 g Parmesan, grated
 - 1 tsp. mustard
 - Worcester sauce
 - Salt
 - Freshly ground pepper
 - Sugar
 - 8 radishes
 - 20 g Parmesan shavings
-

:

Halve the SalaRico lengthways, wash and spin dry. Cut the baguette into thin slices and roast on both sides until golden-brown in a non-stick frying pan with a little hot oil. Cut the roast beef into eight slices.

For the dressing, wash the herbs, break into small pieces and purée with the mayonnaise, yoghurt, grated Parmesan and mustard in a blender. Season the dressing to taste with Worcester sauce, salt, freshly ground pepper and a little sugar.

Trim the radishes, wash and first finely slice, then cut into thin sticks. Put the four SalaRico halves onto a plate. Decoratively arrange the slices of baguette and roast beef on the plate and pour the dressing over the top. Garnish with slices of radish and Parmesan shavings.