



Rezepte aus der Behr Küche

Provençal Summer Salad with Mini Romaine lettuces



- 4**
- 3 mini Romaine lettuces
 - 12 dried tomatoes
 - 12 slices of Parma ham
 - 12 stuffed olives
 - 100 g mushrooms
 - 1 tsp. sunflower oil for frying
 - 1 handful of herbs (chives, parsley, basil)
 - 3 tbsp. olive oil
 - 1 tsp. lemon juice
 - Sugar
 - Salt
 - Freshly ground pepper
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Trim the mini Romaine lettuce and divide into individual leaves, wash and spin dry. Cut the dried tomatoes into fine strips. Roll the Parma ham into small rolls. Halve the olives. Trim the mushrooms, cut into slices and briefly fry on both sides in a pan with a little oil. Remove and place on kitchen paper. Wash the herbs, shake dry, remove the leaves and chop finely. For the dressing, mix the olive oil and lemon juice together and season to taste with sugar, salt and freshly ground pepper, fold in the herbs. Put the mini Romaine lettuce onto four plates and evenly distribute the tomatoes, Parma ham, olives and mushrooms. Finally, drizzle the dressing on top.