



Winter greens salad with gorgonzola and walnuts

By Miele

10 minutes

Preparation time

10 minutes

Cooking time

6 servings

Serves

INGREDIENTS

Winter greens salad

200 g green beans, trimmed
200 g Brussels sprouts, trimmed and halved
1 cup thinly shaved green cabbage
60 g baby spinach
2 spring onions, sliced thinly
2 large silverbeet or kale leaves, stems removed, leaves roughly torn

Toasted walnuts

50 g (½ cup) walnuts

Mint dressing

2 garlic crushed, crushed
80 ml (? cup) olive oil
1 tbsp white wine vinegar
1 tsp dried tarragon
2 tbsp chopped mint leaves
Salt and pepper to taste

To serve

100 g Gorgonzola cheese

Miele accessories

Perforated steam container
Universal tray

METHOD

Winter greens salad

1. Place the beans and Brussels sprouts in a perforated steam container and Steam at 100°C for 3 minutes. Once cooked, refresh in cold water and drain. Place on paper towels to remove excess moisture.
2. Place all salad ingredients together in a bowl.

Toasted walnuts

1. Place the walnuts on an universal, place into oven on shelf level 2 on Fan Plus at 160°C. Toast for 8 minutes, or until lightly browned.

Mint dressing

1. Whisk all ingredients together in a bowl and season.
2. Pour the dressing over the vegetables and toss gently until well coated.

To serve

1. Transfer salad to a serving bowl and top with toasted walnuts and crumbled gorgonzola.