



INGREDIENTS

2 St.Mang Bavarian Made Limburger
200 g baby spinach
2 cucumbers
4 nectarines
300 g Cape gooseberries (Peruvian groundcherries)
2 shallots
30 g basil
2 oranges
40 g sunflower seeds
6 tbsp. oil
2 tsp. Dijon mustard



20 minutes



4 servings



Fruity Spinach Salad with St.Mang Bavarian Made Limburger

INSTRUCTIONS

1. Slice the cucumbers in half lengthwise. Use a spoon to scrape out the seeds, then cut the cucumbers into half-moons approximately 1 cm thick. Peel the Cape gooseberries and slice in half. Cut the nectarines into 8 wedges each. Cut the Limburger into triangles about 1 cm thick.
2. Slice the orange in half crosswise. Juice both halves into a large bowl.
3. Peel and mince the shallots. Mince the basil as well. Add 2 tbsp. oil, 1 tsp. Dijon mustard, minced basil and shallots to the bowl with the orange juice. Stir to combine into a dressing, then season to taste with salt and pepper.
4. Toast the sunflower seeds in a large frying pan until lightly browned. Remove the seeds from the pan, then add 1 tbsp. oil to the pan and sauté the nectarine wedges for 2–3 minutes on each side, turning once, until browned. Remove the nectarines from the pan and set aside.
5. Add the baby spinach, cucumber, and Cape gooseberries to the bowl with the dressing, then gently toss to combine. Season to taste with salt and pepper as desired.
6. Arrange the salad on plates and garnish with the nectarine wedges, Limburger, and sunflower seeds.

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