

## Watermelon, caramelized pear, and manouri salad

### Ingredients

- 200g valeriana leaves
- 50g beetroot leaves
- 200g watermelon, diced
- ½ pear
- **80g Red Twist Dressing (Art. 55308)**
- 100g manouri cheese
- **10g Citrus Rub (Art. 51014)**
- 15g butter
- 4 sprigs of mint
- 50g olive oil
- 50g brown sugar
- Caramelized pecans
- Lime zest

### Cooking instructions

1. Blend the Red Twist Dressing with olive oil using a stick blender.
2. In a bowl, mix the watermelon with the citrus rub and finely chopped mint leaves.
3. In a pan, melt the sugar with a little water and a spoonful of Red Twist Dressing to make caramel. Slice the pear into thick slices and add them to the caramel with a little butter, then mix.
4. In a bowl, add the lamb's lettuce, beetroot leaves, and dressing, then mix.
5. Place the salad in the center of a deep plate and arrange the watermelon cubes and the manouri cheese on top in large pieces grilled on a barbecue.
6. Finally, decorate the perimeter of the plate with the slices of caramelized pear, sprinkle with a little lime zest, and add caramelized pecans.