

Summer salad with cucumber and raw zucchini

Ingredients

- 1 cucumber
- 1 zucchini
- 1 orange
- 50g fresh mint leaves
- 1 tbsp finely chopped dill
- 100g goat cheese
- 1 tbsp Greek strained yogurt
- **100g Orange Twist (Art. 55307)**
- **10g Garden Seasoning (Art. 46902)**
- 1 lime (zest and juice)
- 150ml olive oil

Cooking instructions

1. Blend 100ml of olive oil, lime, yogurt, and Orange Twist with an immersion blender.
2. Slice the cucumber and zucchini thinly using a peeler or a mandoline.
3. Place them in a bowl and marinate with the prepared dressing.
4. Blend the olive oil with the mint at high speed and strain it through a sieve.
5. Assemble the marinated salad by adding all the ingredients into a serving bowl. Use a cornet and place the goat cheese on top, which was flavored with Garden Seasoning. Garnish with orange and mint oil.