



COLOURFUL WINTER SALAD



SERVES 6

INGREDIENTS

1–2 parsley roots or parsnips
2 yellow carrots
1 large carrot
2 deep purple carrots
1 small Chioggia beetroot
200 g autumn lettuce
(e.g. lamb's lettuce, endive,
chicory)
10 walnut halves
2 tablespoons sugar
Several pinches lebkuchen spice

Salad dressing:

2 tablespoons walnut oil
2 tablespoons rapeseed oil
2–3 tablespoons walnut
or white wine vinegar
A little grated orange peel
Herb salt
Freshly ground black pepper

PREPARATION

Peel the root vegetables. Cut the parsley root into small cubes. Cut the yellow carrots and regular carrot into fine sticks. Using a vegetable slicer, slice the purple carrots and Chioggia beetroot thinly. Rinse the lettuce, drain and, if desired, cut into bite-sized pieces.

In salted water, cook the parsley root, yellow carrots and regular carrot separately until each is crisp-tender. Drain, plunge into cold water and drain again.

In a pan, caramelize the sugar. Add the walnuts and coat with sugar. Transfer the walnuts to an ovenproof dish, dust with a little lebkuchen spice and let cool.

Combine all the salad dressing ingredients and season to taste. Arrange the salad in a large bowl and drizzle with dressing. Crumble the walnut halves and sprinkle on top.