MELON SALAD WITH NAZARETH LIGHT CHEESE



Instructions:

Prepare vinaigrette with the two different mustards, sherry vinegar, half olive oil and half peanut oil and the pressed garlic clove.

Season with pepper and salt.

Mix the vinaigrette into the mixed young salad leaves.

Cut up the melon and cut the Nazareth Light cheese into cubes.

Arrange these on top of the salad and garnish with chives.

Delicious with ciabatta bread spread with Nazareth butter.

Serves:

4 people

Recipe type:

Entree

Difficulty:

1.5