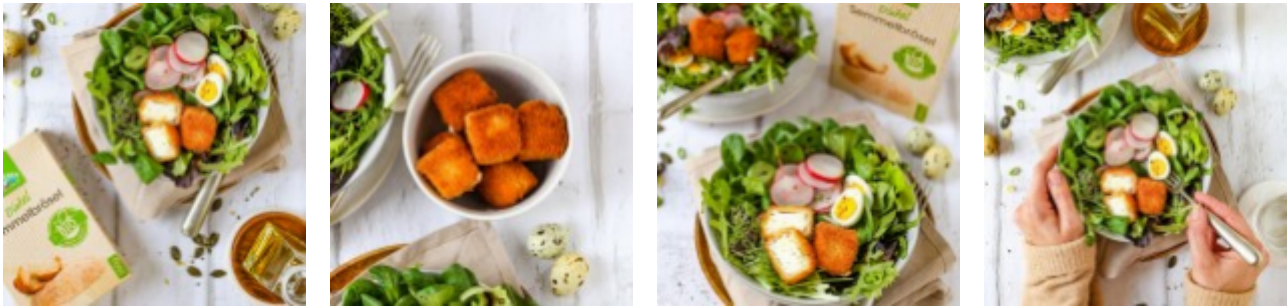


A large, high-angle photograph of a fresh salad in a white bowl. The salad is topped with vibrant green lettuce, sliced radishes, a halved hard-boiled egg, and several golden-brown, crispy feta cheese cubes. The bowl sits on a light-colored wooden surface with a folded beige napkin underneath. In the background, there are more bowls of salad, a small wooden bowl of oil, and some small potatoes.

Recipes

Crispy feta cubes on lettuce

Some crispy treats for your house; made to nibble, like a mouse. These baked feta cheese cubes are also perfect for little ones. Served on fresh lettuce or as finger-food with a delicious dip, these crispy cubes are a real delight.



Quantity: 4 servings

Duration: 35 minutes

Difficulty: very easy

Ingredients:

For the sweet bread:

- 200g feta cheese
- 100g wheat flour
- 2 eggs
- 200g **LAND-LEBEN organic spelt breadcrumbs**
- Oil for frying

Pick salad:

- 150g lamb's lettuce
- 150g rocket
- 150g lettuce
- 1 bunch of radishes
- 1 hard-boiled egg or 4 quail eggs
- 4 tbsp pumpkin seeds
- 4 tbsp apple cider vinegar
- 3 tbsp of seed oil
- 1 teaspoon honey
- 1 teaspoon mustard
- Salt and pepper

Preparation:

For the crispy feta cubes, cut the cheese into pieces approx. 3cm x 3cm.

Now turn the cheese cubes in the flour, egg and **spelt breadcrumbs**. To prevent the cheese from leaking out during baking, turn in the egg and **spelt breadcrumbs** a second time.

Heat the oil in a pan and bake the feta cubes over medium heat until golden.

Meanwhile, wash the lettuce, clean the radishes and cut into slices. Peel and quarter the eggs, then arrange on four deep plates.

For the dressing, mix together apple cider vinegar, seed oil, honey, mustard, salt and pepper and pour over the salad.

Arrange the crispy feta cubes on the salad and sprinkle with pumpkin seeds.

Tip: For more variety, you can mix different herbs (such as oregano, thyme or rosemary) with the spelt breadcrumbs.

www.land-leben.com