



Smokey Gouda Meal Salad



Ingredients

- 200 g Smokey Gouda cheese
- 2 garlic cloves
- 100 g string beans
- 150 g (baby) chestnut mushrooms
- 250 g baby potatoes
- 0.5 cabbage lettuce (washed)
- 1 Red onion
- 3 baby cucumbers
- 100 g cherry tomatoes
- 8 radishes
- 1 tablespoon of honey
- 0.5 tablespoon of mustard
- 10 ml of olive oil
- 1 shallot
- Pepper and salt

A surprisingly rich salad with a smoky twist! This meal salad combines the full flavour of Smokey Gouda with crunchy vegetables, a fresh dressing and savoury accents. Light but filling - ideal for lunch or dinner.

Preparation

- 1: Preheat the oven to 160 degrees.
- 2: Bring a medium pan of water to the boil and cook the garlic cloves with it.
- 3: If necessary, cut the baby potatoes into equal parts.
- 4: Remove the tips (top and bottom) of the haricots verts, then cut in half.
- 5: Cook the baby potatoes al dente for about 7 minutes. Rinse with cold water to avoid overcooking.
- 6: Cook the haricots verts al dente for about 6 minutes. Rinse with cold water to avoid overcooking.
- 7: Grate the Smokey Gouda.
- 8: Cut the stalks off the mushrooms and fill the cavities with the grated cheese. Place the mushrooms on a tray lined with baking paper and grill for about 12 minutes. Afterwards, remove them from the oven to cool down for a while. This will give the melted cheese the opportunity to harden and crisp up.
- 9: Cut the vegetables for the raw vegetables into small pieces.
- 10: Mix the honey, mustard, olive oil and chopped shallot with a whisk to make a smooth dressing. Season to taste with salt and pepper.
- 11: Mix the sliced raw vegetables, baby potatoes, haricots verts with the dressing.
- 12: Divide the head lettuce on the plate and top with the prepared salad and finish with the stuffed cheese mushrooms.

Wat is Henri Willig Smokey Gouda precies?

Smokey Gouda is een Goudse kaas met een zachte rooksmak. Het geeft de salade een warme, hartige twist zonder te overheersen.



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Wat kan ik toevoegen voor extra vulling?

Een honing-mosterd-, balsamico- of yoghurt-dressing past perfect bij de rokerige en romige smaken van Smokey Gouda.

Serveer- en variatietips:

- **Extra smaak:** Voeg avocado, geroosterde paprika of rode ui.
- **Crunch:** Strooi walnoten, peccannoten of geroosterde pitten in de salade.
- **Gegrilde tomaatjes:** Vervang de cherrytomaten door gegrilde tomaatjes voor een diepere smaak.