

Buffalo mozzarella and candied lemon zest – a delicious idea.
Prepare the salad according to the season and your preference.

Limone candito

Candied lemon peel with mozzarella on salad

Ingredients for 4 people

Candied lemon zest

1 organic lemon peel into long, fine strips with a peeler and cut them crosswise into fine strips

Juice of the lemon squeeze it out, make it up to a total of 100 g with water, simmer the liquid in a small pan together with the zest plus

35 g icing sugar until the syrup has reduced to 1/3, about 15 minutes. Set it aside.

Salad

strips of cos lettuce or green endive

finely diced celery sticks or herbs, depending on what you have

1 medium-sized raw beetroot halve if necessary and cut into fine slices, salt them, cook them only half done in a steamer basket (or in salted water) and set aside. When the slices are lukewarm, season them again and toss them with olive oil.

1 mozzarella, take out of the fridge and leave to drain in a fine sieve.
or

1 buffalo mozzarella

To serve

carefully toss the green salad in a little dressing (a little lemon juice or vinegar, salt, pepper and olive oil) and spread it on large, flat plates, put the beetroot slices on top, pull the mozzarella apart roughly with your hands and add some lemon zest, a few drops of the syrup, pepper and plenty of olive oil.



VERONICA'S TIP

If any lemon zest is left over, it keeps very well in the fridge for a long time. It goes well in a cake. A plain yoghurt turns into a first-class lemon yoghurt ...