

Fig And Hazelnut Salad With Rucola And Mâche – Figgy Stardust

Ingredients:

Difficulty: Easy
(serves 4)

75 gr. rucola
75 gr. mâche (vuonankaali in Finnish)
300 gr. / around 6-7 figs
75 gr. roasted hazelnuts*, coarsely crushed
50 gr. cantal cheese, crumbled (you can use a different type of cheese if you don't like or can't find cantal cheese)(In Helsinki, you can find cantal cheese in Stockmann)

*To roast the hazelnuts, preheat the oven to 200C, put hazelnuts on an oven tray with baking paper on and keep them in the oven for about 10 minutes, constantly checking not to burn them but to keep them browned.

For dressing:
2 tbsp olive oil
1 tbsp wholegrain mustard
1 tbsp grape molasses
1 tbsp apple cider vinegar
2 tsp lemon juice

Instructions:

1. Wash and chop rucola and mâche (you can also just tear the leaves by hand). Wash figs well, remove the stem and cut each fig in 6-8 pieces. Put them all in a salad bowl.
2. Add hazelnuts and cheese and mix them all.
3. For dressing: put all the ingredients for dressing in a small bowl and mix / whisk them well.
4. Pour the dressing into the salad, mix and serve; eat it plain or accompany with a thin slice of fresh bread. Enjoy!