



STÄDTER®

Iceberg lettuce tart

WORKING TIME: APPROX. 60 MIN.

Ingredients: 6 eggs, 2 cloves of garlic, 250 g sour cream, 6 tbsp light balsamic vinegar, 2 tbsp medium-hot mustard, 175 ml salad cream (10% fat), salt, pepper, sugar, one iceberg lettuce (or lettuce), 7 tomatoes, 300 g grated Gouda cheese, 150 g cooked ham, 125 g radishes, ½ cucumber, ½ bed of cress

Preparing:

Hard-boil the eggs, drain, rinse and leave to cool. For the dressing, peel and finely chop the garlic. Mix with the sour cream, vinegar, mustard and salad cream. Season the dressing with salt, pepper and a pinch of sugar. Wash the lettuce, remove 8-10 leaves and drain thoroughly. Cut the remaining lettuce into fine strips. Wash and thinly slice the tomatoes. Peel and slice the eggs and line the base and sides of the springform tin with the lettuce leaves so that the tin is completely lined. Spread a thin layer of dressing on the base of the salad tart. Place half of the grated Gouda on the bed of lettuce. Cut the

cooked ham into small cubes and spread evenly on top. Place the eggs, remaining lettuce and tomatoes layer by layer in the dish. Keep pressing the individual layers down firmly. Finish with cheese on top and spread a thin layer of the remaining dressing on top. Wash, clean and finely slice the radishes. Trim and wash the cucumber, pat dry and also cut into slices. Decorate with cucumber, radishes and cress. Leave the salad tart to stand in the fridge for at least 1.5 hours, preferably overnight. Carefully remove the salad tart from the tin and arrange on a cake plate.

