



STÄDTER®

Salad cake

FOR ONE SPRINGFORM PAN (Ø 26 CM) | WORKING TIME: 50 MINUTES

Ingredients: 4 tortilla wraps, ½ head of iceberg lettuce, 3 red onions, 4 eggs (hard-boiled), 6 radishes, ½ cucumber, 125 g mozzarella (grated), 600 g cream cheese, 125 g crème fraîche, lemon juice, salt, pepper

Ingredients for the decoration: cress, dill, flowers

The ingredients can be changed and adapted as desired.

Preparation:

Line the edges of the STÄDTER springform pan with clear acetat cake liner. For the cream, mix the cream cheese with the crème fraîche and a little lemon juice, season with salt and pepper. Finely slice the onion, eggs, radishes and cucumber. You can then start layering the salad tart. To do this, place a tortilla wrap in the tin. Spread some of the cream, then place the salad on top. Next, another layer of cream. Top with the mozzarella and the sliced cucumber. Cover this with a tortilla wrap and some cream. Now place the sliced radishes and

eggs on top. Place another tortilla wrap and some cream on top. Finally, spread the onion and finish with another tortilla wrap. The remaining cream can be spread smoothly on top. Place the cake briefly in the fridge. Then open the springform pan, remove the cake liner and decorate with cress, dill, flowers and radishes.



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