

Wild Herb Salad With Pinoli Mayonaise!

100 gram rucola  
1/2c cherry tomatoes, quartered  
1/2c fresh oregano leaves  
1/2c sundried tomatoes, cut into strips

Pignoli Mayonaise

100gram pine nuts (soaked 2hrs).  
6T cold water  
1T olive oil  
1T coconut oil  
1T lecithin  
2T raw apple cider vinegar or fresh lemon juice  
1/2t chopped garlic (cored).

Blend very well on high speed until a mayonnaise texture forms. Cool down in fridge. (can be kept in fridge for at least 3 days).

Serves 2. For 1 person just halve all ingredients!

Instructions

Wash rucola well to remove any dirt. Put all ingredients in mixing bowl and mix by hand. Divide amount on two nice plates and top with Pignoli mayonnaise and some more quartered cherry tomatoes.

Variation: Use cultured seed cheese instead of mayonnaise.