



## Summer radish salad with smoked salmon

<i>1 bundle</i>	radish
<i>200 gr</i>	smoked salmon
<i>150 gr</i>	withe radish
<i>1 piece</i>	cucumber
<i>2 pieces</i>	leaves of salad
<i>1 piece</i>	BIO lemon
<i>1/2 piece</i>	onion
<i>8 pieces</i>	leaves lemon balm
<i>1/2 bundle</i>	chives
<i>1/3 bundle</i>	parsley
<i>1 EL</i>	cane sugar
<i>1 EL</i>	<a href="#">tree top lemon balm honey</a>
<i>6 EL</i>	olive oil
<i>pinch</i>	salt and pepper
<i>for decoration:</i>	
	fresh garden dill
	fresh lemon balm
<i>4-6 pieces</i>	leaves Lollo Rosso salad
	tree top honey and flowers
<i>1 bundle</i>	radish
<i>200 gr</i>	smoked salmon
<i>150 gr</i>	withe radish
<i>1 piece</i>	cucumber
<i>2 pieces</i>	leaves of salad

### Preparation:

1

Radish, white radish and cucumber wash properly.

2

Peel the radish and cut into radish curls with a vegetable spiral cutter.  
Salt the radish (I use my herb salt) and let it steep for 15 minutes.

3

Slice the cucumber with a vegetable slicer. Also salt and let water draw for 15 minutes.



4

In the case of radishes, the greens (from which you can later make radish pesto or a smoothie) and remove the tail, also divide the wheels into slices  
- you can, but you do not have to let the radishes water.

5

Wash lettuce leaves and lollo rosso leaves and dab them dry - put aside.

6

Peel onion, finely chop and brew with hot water - so that the onion is not too sharp and intense to match the radishes and radishes. This weakens the essential oils of the onion. Let it rest for 5-7 minutes.

7

Wash lemon  
(Shell can be rubbed off and mixed into the dressing)

8

Finely chop all herbs.  
I just put it in my nutribullet. Mix together with lemon juice, oil, sugar, honey, salt and pepper (shredded), taste and taste.

9

Drain radish, cucumber, onion and radish.

10

Finely chop the smoked salmon, in corners or stripes, as you prefer.  
(Vegans just skip this point)

11

Cut lettuce leaves into small pieces. Mix together with cucumber, radish, onion, salmon and the dressing  
(who wants to can mix in the radish)

12

Spread the Lollo Rosso leaves on a plate. I put the radish curls on it and then distributed the salad. Decorate with dill and leaves of the lemon balm and lightly sprinkle honey with the tops.

**Tada, ready is our fresh, delicious radish salad.**

**Let me know how you liked it.**

**And if you also have a good recipe for radishes or a summer salad, then I would be very happy!**



## Lucina's tips:



I always use the TUPPER TURBO BOSS to mince onions.

This was a present from my cousin Lenka. Thanks again. Since my friend does not like big onion pieces in the food, does the perfect service!

Brew the onion with hot water and defuse the aromas of the onion. This was a tip from a former patient.



*I wish good luck*

*And buon appetite!*

*your Lucina Cucina*