

Patate al pomodori e formaggio ; potatoes, tomatoes and Pecorino cheese

Recipe for 4 portions

Description

A salad of small grilled potatoes, tomatoes, fine herbs and Pecorino cheese.

Note

Serve the salad at room temperature.

Ingredients

Salad

- 16 Unit(s) Baby potatoes
- 16 Unit(s) Cherry tomatoes
- 8 Unit(s) Sundried tomatoes
- 100 Gr Pecorino cheese
- 10 Sprig(s) Flat parsley
- 6 Leaf(ves) Basil
- 1 Unit(s) Lemon
- 1 Tbsp Balsamic vinegar
- 30 Ml Olive oil

- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **barbecue** at **400 F°**

Preparation

Chop the parsley and the basil.

Make shavings with the cheese.

Grill the potatoes directly on the barbecue grates for about 20 minutes (until they are cooked). Let them cool, then cut them into 4.

Cut the tomatoes into 4 and the dried tomatoes into juliennes.

Squeeze the lemon.

Salad

In a large bowl, start by mixing the lemon juice, balsamic vinegar, salt, pepper and olive oil.

Add all the rest of the ingredients except the cheese, mix.

Separate the salad on your plates and sprinkle with the cheese shavings.

Bon appétit!