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## Romanesco tabouleh with Belberrys green cucumber and lime vinegar.



Main dish



35 min.



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### INGREDIENTS:

- 1 romanesco
- 4 tomatoes, peeled and unseeded, cut into small pieces
- 1 shallot, finely chopped
- ¼ cucumber, unseeded, cut into small pieces
- ½ red bell, peeled, unseeded and cut into small pieces
- 100 gr pecan nuts, finely chopped
- 4 spoons of freshly chopped parsley
- 4 spoons of freshly chopped Marrocan mint
- 4 spoons of freshly chopped basil
- 4 spoons of pine nuts
- 1 small chili pepper, finely chopped

### dressing :

- 2 spoons of Belberry lime vinegar
- 2 spoons of Belberry green cucumber vinegar
- 4 spoons of olive oil
- 2 garlic gloves, pressed
- Black pepper
- Himalaya salt

### PREPARATION & PRESENTATION:

- Cut the romanesco into small pieces, cut them with the kitchen aid into small 'tabouleh' pieces, not too long, put in a large pot
- Add all the finely chopped herbs and vegetables, the nuts and pine nuts and the chili pepper
- Mix everything together
- Add the dressing and mix together

