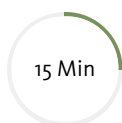




DANDELION SALAD

The light & healthy spring salad! Superfood from grandma's kitchen



Preparation



Cook

Ingredients

For 4 people

- 4 handfuls fresh dandelion leaves
- 2 potato
- 4 eggs
- salt and pepper
- 30 ml red wine vinegar
- 50 ml olive oil
- 2 tbsp brown butter

Recipe by: Tourist Information

Preparation

Boil the potatoes and leave to cool. Hard-boil the eggs and leave to cool.

Wash the zigori well, cut into bite-sized pieces and place in a bowl. Peel and chop the potatoes and add to the dandelion leaves.

Season everything with salt, pepper, red wine vinegar, olive oil and the brown butter and mix well. Peel the hard-boiled eggs, cut in half and arrange on the salad.

Tip: Adding ½ tsp sugar to the dressing makes the dandelion leaves taste milder.

The fresh salad tastes great as a side dish with the [South Tyrolean dumpling!](#)