

GARDEN SALAD WITH QUAIL EGGS, HAM AND BALSAMIC VINEGAR OF MODENA



INGREDIENTS FOR 4 PEOPLE:

- ✓ 200 gr of salad with canon, radicchio and arugula
 - ✓ 150 gr of raw ham
 - ✓ 16 quail eggs
- ✓ 4 teaspoons of Balsamic Modena vinegar MEDICI
 - ✓ Olive Oil
 - ✓ Salt and Pepper (to taste)

PREPARACIÓN:

Wash vegetables, place them in individual dishes. Add olive oil, salt and pepper. Cook the quail eggs and when they are ready remove the peel and add them to the salad. Cut the ham into small pieces and brown it in a pan with some drops of olive oil. Add the balsamic vinegar of Modena, mix and serve.

A TOUCH OF DISTINCTION