

# BBQ grilled vegetables Salad , hazelnut virgin vinaigrette. - Virtual Workshop Version

**Recipe for 2 portions**

## **Description**

Pieces of grilled vegetables, served cold with its virgin vinaigrette.

## **Note**

Salad still warm will only be better. Make sure that the thickness of the cut vegetables is sufficient to withstand the BBQ. Imagine your choice of vegetables.

## **Ingredients**

### For the vegetables

- 0.50 Unit(s) Eggplant
- 0.50 Unit(s) Zucchini
- 0.50 Unit(s) Red onion
- 1 Unit(s) Red pepper
- 6 Unit(s) Green asparagus
- 15 Ml Canola oil
- 30 Ml Olive oil

### Virgin dressing

- 0.50 Tray(s) Cherry tomatoes
- 1 Unit(s) Green onion
- 0.25 Cup(s) Hazelnuts
- 1 Tbsp Balsamic vinegar
- 2 Tbsp Olive oil

## **Preparation**

- Preparation time **20 mins**
- Preheat your **BBQ** at **500 F°**

### Things to do before the workshop

## **Ingredient**

Wash the vegetables.

## **Equipment list**

- 1 cutting board
- 1 chef knife + 1 paring knife
- 2 mixing bowls
- 1 pair of tongs

### Preparation with the chef

Wash and slice the vegetables into slices 1 cm, cut the pepper into 4 or 5 pieces, cut the tip of the tail asparagus.

Mix all of your vegetables with canola oil and olive oil.

Place all the pieces of vegetables on the grill, about 2-3 minutes on each side.

### Virgin dressing

Cut your tomatoes into four quarters, add the balsamic, olive oil and finely chopped green onion.  
Roast the hazelnuts in the oven for 6 minutes. At the exit, crush them with the flat of the blade of the knife, add them in the virgin sauce.  
.Pour your vinaigrette over your already cooked vegetables, season them with salt and pepper  
All you have to do is serve.

**Bon appétit!**