

Starfrit: Vegetable spaghetti, egg and lemon vinaigrette, apple brunoise

Recipe for 4 persons



Description

A fresh salad that is sure to impress thanks to the nice touch that the **Starfrit Electric Starfrit Spiralizer** will add. It will be unique thanks to the form your cut vegetables will have!

<https://www.starfrit.com/en/starfrit-electric-spiralizer>

Ingredients

Salad

- 2 Unit(s) Carrot
- 2 Unit(s) Zucchini
- 5 Unit(s) Radish
- 0.50 Bunch(es) Chives
- 3 Tbsp White and black sesame seeds
- 5 Unit(s) Button mushrooms
- 12 Unit(s) Cherry tomatoes

- Salt and pepper

Vinaigrette

- 1 Tsp Dijon mustard
- 2 Unit(s) Egg
- 2 Tbsp Lemon juice
- 5 Tbsp Olive oil
- 2 Pinch(es) Sea salt flakes
- 5 Turn(s) Black peppercorns

- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparation

Peel the carrots and wash the zucchinis. Pass them in the **Starfrit Electric Spiralizer**.

Clean the radishes, brush the mushrooms and cut the cherry tomatoes in 2.

In a pot of salted boiling water, cook the eggs for 10-12 minutes to obtain hard boiled eggs. Finely slice the chives and slice the mushrooms. Cut the radish as thin as possible, ideally with the help of a mandolin. Set the radish aside in ice cold water.

Vinaigrette

Mash, crush or chop the eggs to end up with a texture similar to egg salad. In a mixing bowl, place the mustard, lemon juice, salt, pepper and olive oil. Whisk well.

Gently combine the chopped hard boiled eggs to the vinaigrette and adjust the seasoning to taste.

Plating

In a mixing bowl, combine all the ingredients, add the chives and combine carefully. Transfer to the serving bowl and then drizzle with the vinaigrette. Garnish with sesame seeds.

Bon appétit!