

Salata tieva da tartuffels, cardifiols e champignons dad Olivia Spinatsch

Ingredientas: Circa in kilo tartuffels pitschens, in grond cardifiol, circa 150 grams champignons, eventualmain tomatas da cherry u dus ovs cotgs, ieli d'ulivas, aschieu, maionesa u quagliada, in mez con d' agl, sal e paiver tschagugliuns

Far coier ils tartuffels pitschens ed il cardifiol, brassar ils champignons en in pau ieli, maschadar tut. Eventualmain agiuntar tomatas da cherry u in u dus ovs cotgs. Far la sosa cun l' ieli d'ulivas, pac aschieu, in tschadun grond maionesa u quagliada, il agl, sal e paiver e dar suravi a la verdura. Garnir cun tschagugliuns.