

## INGREDIENTS FOR THE SALAD

Ingredients for 4 people:

300 g dandelions  
150 g streaky bacon, fatless  
4 slices of toast

## INGREDIENTS FOR THE DRESSING

250 g peeled potatoes  
Salt, ground pepper  
1/2 bunch of parsley  
1 small onion  
2 tablespoons of olive oil  
3 tablespoons of fat (from the bacon)  
3 tablespoons of wine vinegar  
1 cup of white wine  
1 pinch of sugar

Clean and wash the dandelion leaves thoroughly.

Peel the potatoes, cut them in small cubes and bring to boil in wine. Add some water if the wine is not enough to cover up the potato cubes. Add some salt, sugar and vinegar. In the meantime cut the bacon into stripes and pan them shortly. Cut the onion and toast into cubes and roast them in the oven.

Blend the soft potatoes in their liquid with an immersion blender (without mashing them to a puree). Add the onion cubes, oil and bacon fat, blend with chopped parsley and spices. Flavour this dense sauce generously to taste.

Arrange the dandelion salad blended with the warm dressing in soup plates and sprinkle with the roasted toast and bacon cubes.

Best wishes of culinary success and enjoy the recipe!

Family Oberhofer and the cooking team from Ritterhof  
with chef Leo



## DANDELION SALAD WITH potato DRESSING

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