



Italian Tricolore Salad with a Cucumber & Beetroot Salsa

By [Astbury Manor](#) Head Chef- Emilio



Vegetarian

Ingredients:

5 mozzarella balls

50 grams spinach

5 heritage tomatoes

Fresh basil leaves

5 large avocados peeled, de-stoned and cut in half

The juice of 1 lime

½ a peeled and diced cucumber

2 large whole beetroots diced (cooked and chilled)

Method:

1. On a large plate place the spinach in the centre.
2. Follow this with thin slices of the heritage tomato and mozzarella so a tower forms.
3. Topped this with 1 half of the avocado finely sliced to form a fan of avocado.
4. For the salsa, in a large mixing bowl add the diced beetroot, cucumber and lime juice and season to taste. Gently place the salsa around the tower.
5. Finish with freshly picked basil leaves and balsamic glaze.

