Summer salad with mango, melon and mozzarella



Ingredients

♥ 100 g lamb's lettuce
♥ 1 cantaloupe melon
♥ 1 honeydew melon (or Piel de Sapo)
♥ 3 mangoes
♥ 2 mozzarella
♥ fresh basil
♥ 50 g pistachios, unsalted
♥ 2 tbsp extra virgin olive oil
♥ ground salt and pepper

Instructions

Rinse the lettuce leaves and spread them over a serving dish.

Clean the melon and mango and cut them into pieces, then place on top of the salad.

Cut the mozzarella into cubes and distribute over the salad.

Tear some basil leaves and place on top. Coarsely chop the pistachios and sprinkle over the salad.

Drizzle with good olive oil and grind a little salt and pepper on top.

Tips

♥ I used Cantaloupe melon here (which is orange inside) and Piel de Sapo, which is a lovely, sweet melon that I like very much. You can also use honeydew melon instead.

♥ Preferably use yellow mangoes (Pakistani mangoes), which are much sweeter and better in taste.

♥ Fresh mozzarella is shaped like balls and is sold in bags where the cheese balls are in brine (125 grams). You'll get the best taste if you use mozzarella made from buffalo milk. However, it's also perfectly fine to use mozzarella made from cow's milk.

♥ Melon and mozzarella is a delicious combination. See also **Burrata with melon and Parma ham** and **Caprese with watermelon and mozzarella**.

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