

Main course for 4  
Preparation time: approx. 20 min.  
Marinade time: approx. 30 min.  
Energy per serving: approx. 681 kJ / 162 kcal



## FRAGRANT DRIED MEAT SALAD

1 tsp	aniseed
¾ tbsp	rapeseed oil
1 tbsp	Appenzeller Alpenbitter
100 g	Mostbröckli slices
1 tsp	mustard
2 tbsp	white wine vinegar
3 tbsp	rapeseed oil
	Salt and pepper to taste
200 g	celery
80 g	lamb's lettuce



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### Preparation

Dry-fry aniseed in a non-coated pan, remove, combine immediately with oil and Appenzeller Alpenbitter. Spread a little marinade across a flat plate. Place the Mostbröckli on the plate and spread the rest of the marinade on the other side. Cover and leave to marinate for approx. 30 min.

Mix mustard, vinegar and oil for the salad dressing, season. Cut celery into small slices. Add to the sauce shortly before serving with the lamb's lettuce.

Arrange salad on place and place marinated Mostbröckli on top.

*Serve with baguette.*