



Taboulleh

ingredients: 50 g fine semolina • 5 medium-sized tomatoes • 2 medium-sized onions
• 8 Romaine lettuce leaves • 2 or 3 lemons • 4 bunches parsley • 1 bunch mint • 6 table-
spoons olive oil • 1 tablespoon dried mint • Salt & pepper

Preparation

Squeeze the lemons and stir into the semolina with one tablespoon olive oil, salt and pepper. Leave to swell.

Cut the tomatoes into cubes using the 8x8x8 mm dicing equipment.

Finely chop the parsley and mint in your cutter-mixer. Chop the onions.

Combine all these ingredients with the semolina in a large bowl.

Add the dried mint and pepper. Add the salt at the last minute.

Serve on a bed of lettuce leaves.