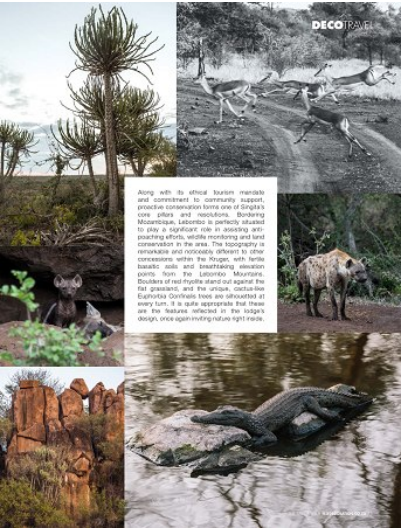
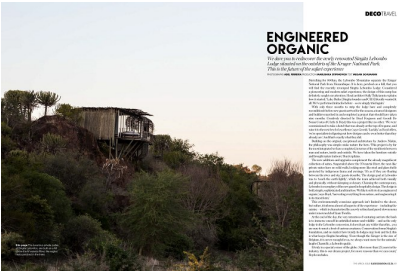






NO BAKE

Klassik bestand over
creme på lake chokolade

www.kokkebakke.dk DECEMBER 2015 55

Heads up!

Who knew it could be so easy to swap out meat for meatless veggie burgers? Here's how.

by BRANDON VAN RULING
Photograph by JESSICA

Get flowers and girls' names in the background and behind the person's head.

© 2013 JESSICA VAN RULING

[illegible]

Summer salad with strawberries, feta and walnuts • 15 min • 100 calories
A quick and easy salad that can be served to add to any delicious summer supper or pub.
Serves 1-2 (200 kJ/50 kcal)

INGREDIENTS
400 g (1 lb) apple, sliced
400 g (1 lb) strawberries, chopped
100 g (3½ oz) feta cheese, crumbled
100 g (3½ oz) walnuts, toasted

INSTRUCTIONS
1 Mix the dressing, gently beat the oil and strain together until soft and smooth.
2 Add the vinegar, sugar and herbs and gently rub in for a few minutes before use.
3 Mix the salad, gently mix all the ingredients together and serve with the dressing on the side.

HEALTHY EATING
This salad is a great source of antioxidants from the strawberries and walnuts, and the feta cheese provides a good source of calcium.

COOKING TIP
To make the dressing, gently beat the oil and strain together until soft and smooth. Add the vinegar, sugar and herbs and gently rub in for a few minutes before use.

HEALTHY EATING
This salad is a great source of antioxidants from the strawberries and walnuts, and the feta cheese provides a good source of calcium.

COOKING TIP
To make the dressing, gently beat the oil and strain together until soft and smooth. Add the vinegar, sugar and herbs and gently rub in for a few minutes before use.

[illegible]

A top-down view of a meal featuring a golden-brown potato cake topped with a white sauce and fresh basil leaves. The cake is served on a white plate with a blue patterned border. A small bowl of white sauce and a fork are also visible.

Dessert

As the weather cools, these elegant cakes are sure to delight

By BLANDINE VAN ASSVLEEN
Photographs by ADRI FERRERA

© 2016 Anne Apple, Inc.
All rights reserved.
Photo: Amy Zeng

www.blandineapple.com



