



Village Table Salad

Ensure the right amount of feta



Table Salad Bowl

Contains Dairy

INGREDIENTS

- 200g Cucumber
- 120g White Onion
- 120g Green Pepper
- 200g Tomatoes (16 wedges)
- 80g Feta Cheese (2 scoops)
- 80g Olives (16 olives)
- 60ml OB Salad Dressing

METHOD

- 1 Place the cucumber, green pepper and white onion in a village salad bowl.
- 2 Arrange the tomato wedges around the bowl.
- 3 Arrange the olives around the bowl.
- 4 Add the crumbed feta cheese.
- 5 Drizzle OB Salad dressing over the salad.

EQUIPMENT

-  Chopping Board
-  Cheese Knife
-  Vegetable Knife

NOTES

- Ensure the right amount of feta



Food safety

From the SOP - what the kitchen must not skip on this dish.

SALAD DO NOTS

SOP 9 - Food Book

Don't use tomatoes that are unripe, a ripe tomato is red , has a fresh smell and is juicy when cut open. Don't use over ripe tomatoes that are soft. Don't use old vegetables to build the salad with. Don't use sour cheese, checking your mise en place in the morning will eliminate any compromised ingredients.
15g 75%



ON THE PASS

Village Table Salad

Plate - Table Salad Bowl

Method and video links are on page 1.