



Famous Village Salad (For 2)

Classic Greek-style Village Salad with feta, olives and OB salad dressing.



Small coloured plate.

Contains Dairy

INGREDIENTS

- 120g cucumber (sliced, in halves)
- 50g green pepper (sliced)
- 50g white onion (sliced)
- 100g tomatoes (approx. 8 chunks)
- 40g olives (8 olives)
- 80g feta (1 slice)
- 1g oregano
- 5g round onion slices (2/3 rings)
- 30ml OB salad dressing

METHOD

- 1 Place the cucumber, green pepper and onion on a small coloured plate and mix together.
- 2 Scatter the tomatoes over the salad, creating some height. Do not line them up around the edges of the bowl.
- 3 Scatter the olives around the bowl.
- 4 Place the piece of feta in the centre on top of the salad.
- 5 Sprinkle the oregano over the top.
- 6 Place the onion rings on top of the feta.
- 7 Drizzle OB salad dressing over the salad.

EQUIPMENT

-  Cheese knife
-  Vegetable knife
-  Chopping board - veg
-  Chopping board - cheese

WATCH THE METHOD

Famous Village Salad (For 2) <https://www.youtube.com/watch?v=VNw6ehBeFiM>

How to cut cucumbers <https://www.youtube.com/watch?v=-NputDJED34>

How to cut onions <https://www.youtube.com/watch?v=ICaJ2WKCUSY>

How to slice green peppers <https://www.youtube.com/watch?v=9QhRESYqGw8>

Cherry tomatoes <https://www.youtube.com/watch?v=jXBf2nrEdRY>



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

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Plate - Small coloured plate.

Method and video links are on page 1.