

Coloured leaf salad with sautéed zander cheeks (pike-perch) in thyme butter

Ingredients for 4 people

200 g	zander cheeks
	mixed leaf salad
	salad dressing according to preference
1 sprig	fresh thyme
30 g	butter
	salt, ground pepper



Preparation

1. Prepare and wash the salad.
2. Prepare the preferred salad dressing.
3. Arrange the salad neatly on four plates
4. Wash the thyme and remove the stalks.

Preparation on the barbecue

1. Heat the butter in the universal pan and add the zander cheeks. Then add the fresh picked thyme. Add salt and pepper to taste.
2. Drizzle the dressing over the leaf salad and spread the sautéed zander cheeks over it.

For the gas kettle barbecue

Funnel	volcano position
Lid	open
Required accessories	universal pan
Preheating	approx. 5 minutes at mark 