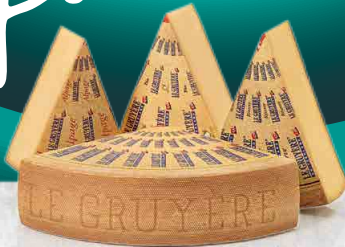




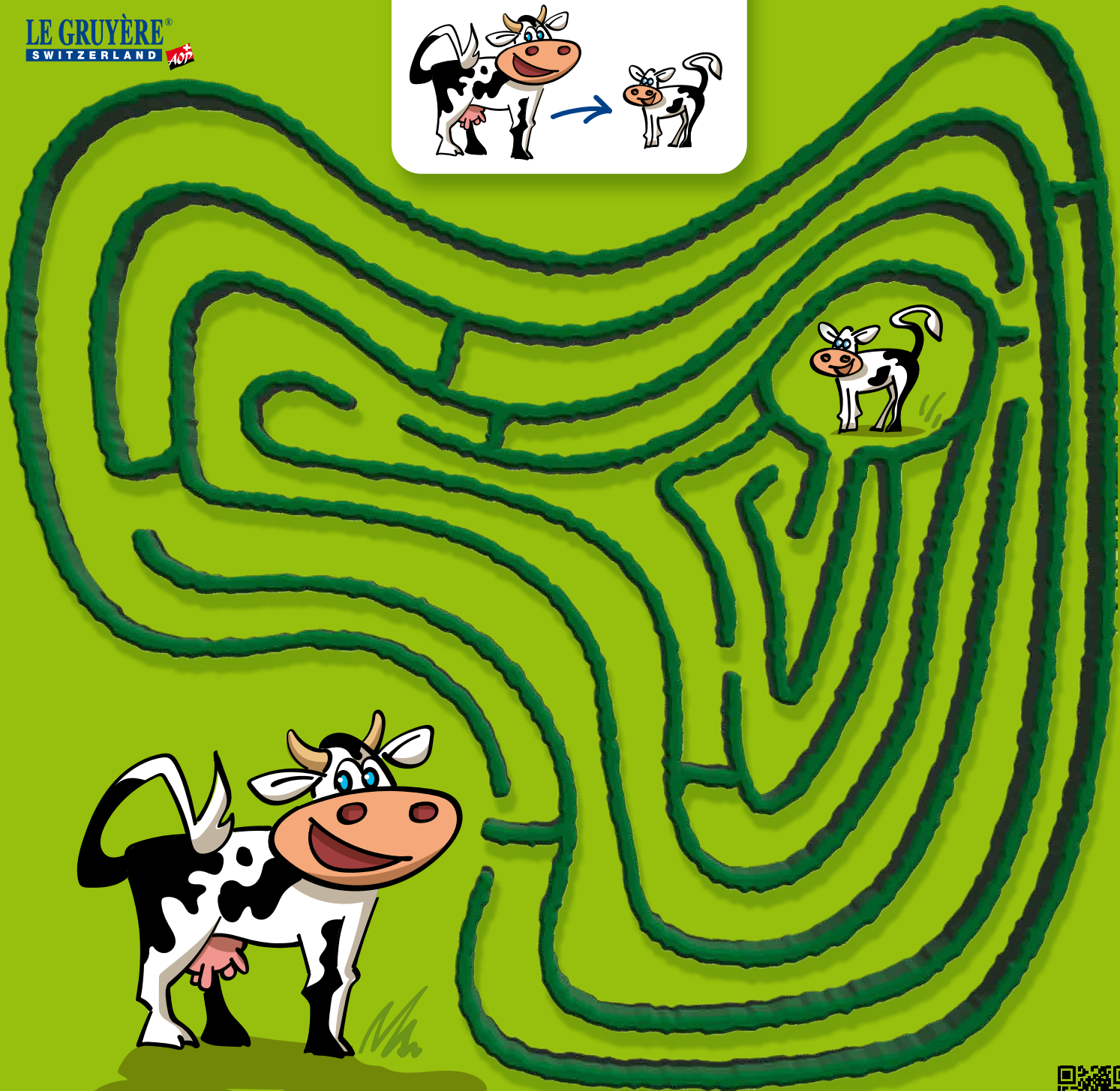
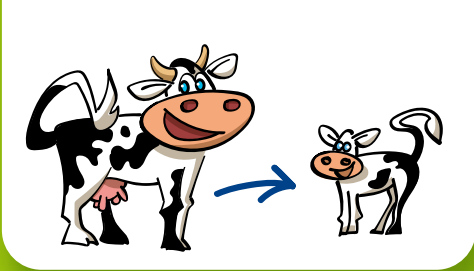
*Fun, fun and fun!*



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# Ma salade suisse !

# Mein Schweizer

👤 4 🕒 15' 🍴 X

## Ingrédients

**50 g** d'Oignon nouveau  
**1** Cornichon au vinaigre  
**2** Cervelas  
**1 Pluche** de Persil plat  
**100 g** de Pommes de terre non pelées  
**80 g** de Gruyère AOP 5 à 7 mois  
**40 g** de Mayonnaise  
**1 Cc** de Moutarde  
**1 Pincée** de Sel  
**1 Pincée** de Poivre

## Zutaten

**50 g** Bundzwiebeln  
**1** Cornichon  
**2** Cervelat  
**1 Bund** glatte Petersilie  
**100 g** Kartoffeln, ungeschält  
**80 g** Gruyère AOP 5 bis 7 Monate gereift  
**40 g** Mayonnaise  
**1 TL** Senf  
**1 Prise** Salz  
**1 Prise** Pfeffer

## Ingredients

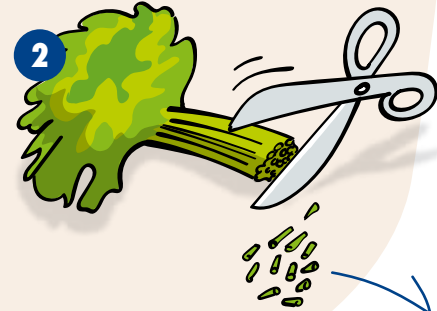
**50 g** Spring onions  
**1** Pickled gherkin  
**2** Cervelas  
**1 Bunch** of flat parsley  
**100 g** Unpeeled potatoes  
**80 g** Le Gruyère AOP aged 5 to 7 months  
**40 g** Mayonnaise  
**1 tsp** Mustard  
**1 Pinch** of salt  
**1 Pinch** of pepper

## Préparation Zubereitung Preparation

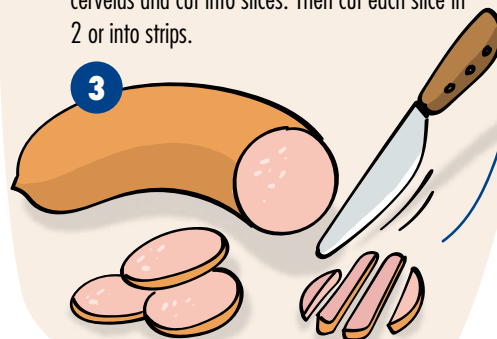
**[F]** Peler et émincer l'oignon finement, réserver dans un grand saladier. **[D]** Die Zwiebeln schälen und fein würfeln, in einer grossen Schüssel beiseitestellen. **[E]** Peel and finely chop the onion, set aside in a large salad bowl.



**[F]** Laver et ciseler le persil avec une paire de ciseaux. Attention à ne pas te couper les doigts ! Ajouter dans le saladier. **[D]** Die Petersilie waschen und mit einer Schere schneiden. Pass auf, dass du dir nicht in die Finger schneidest! In die Schüssel geben. **[E]** Wash the parsley and chop with a pair of scissors. Be careful not to cut your fingers! Add to the salad bowl.



**[F]** Peler le cervelas et le coupez en rondelles puis recouper chaque rondelle en 2 ou en lamelles, ajouter dans le saladier **[D]** Den Cervelat häuten und in Scheiben schneiden, dann jede Scheibe halbieren oder in Streifen schneiden. **[E]** Peel the cervelas and cut into slices. Then cut each slice in 2 or into strips.



**[F]** Ajouter dans le saladier les cornichons coupés en petits morceaux. **[D]** In die Schüssel geben und die klein gewürfelten Cornichons hinzufügen. **[E]** Add the finely diced gherkin to the bowl.

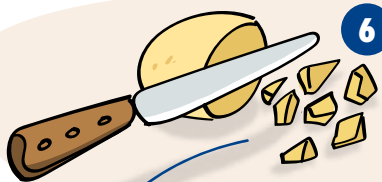
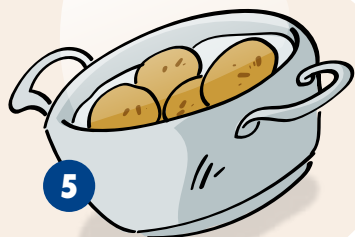




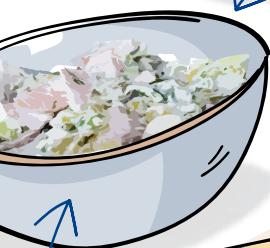
# Salat!

# My Swiss salad!

**[F]** Cuire les pommes de terre dans l'eau avec la peau, refroidir, puis les peler. **[D]** Die Kartoffeln mit der Schale in Wasser kochen, abkühlen lassen und dann schälen. **[E]** Cook the potatoes in water with the skins on, cool and then peel them.

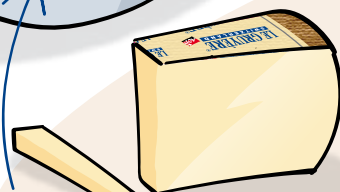


**[F]** Couper les pommes de terre en morceaux et ajouter au cervelas. **[D]** Die Kartoffeln in Stücke schneiden und zum Cervelat geben. **[E]** Cut the potatoes into pieces and add to the cervelas.



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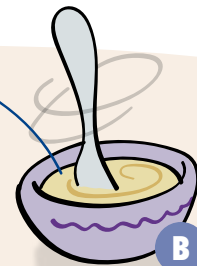
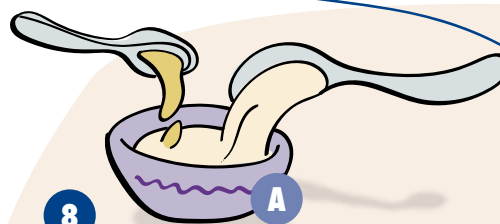
**[F]** Couper le Gruyère AOP en petits morceaux et ajouter à la préparation. **[D]** Den Gruyère AOP in kleine Stücke schneiden und hinzufügen. **[E]** Cut Le Gruyère AOP into small pieces and add to the mixture.



Bonne dégustation !  
En Guete!  
Enjoy your meal!



**[F]** Mélanger et c'est prêt ! **[D]** Mischen und fertig! **[E]** Mix and it's ready!

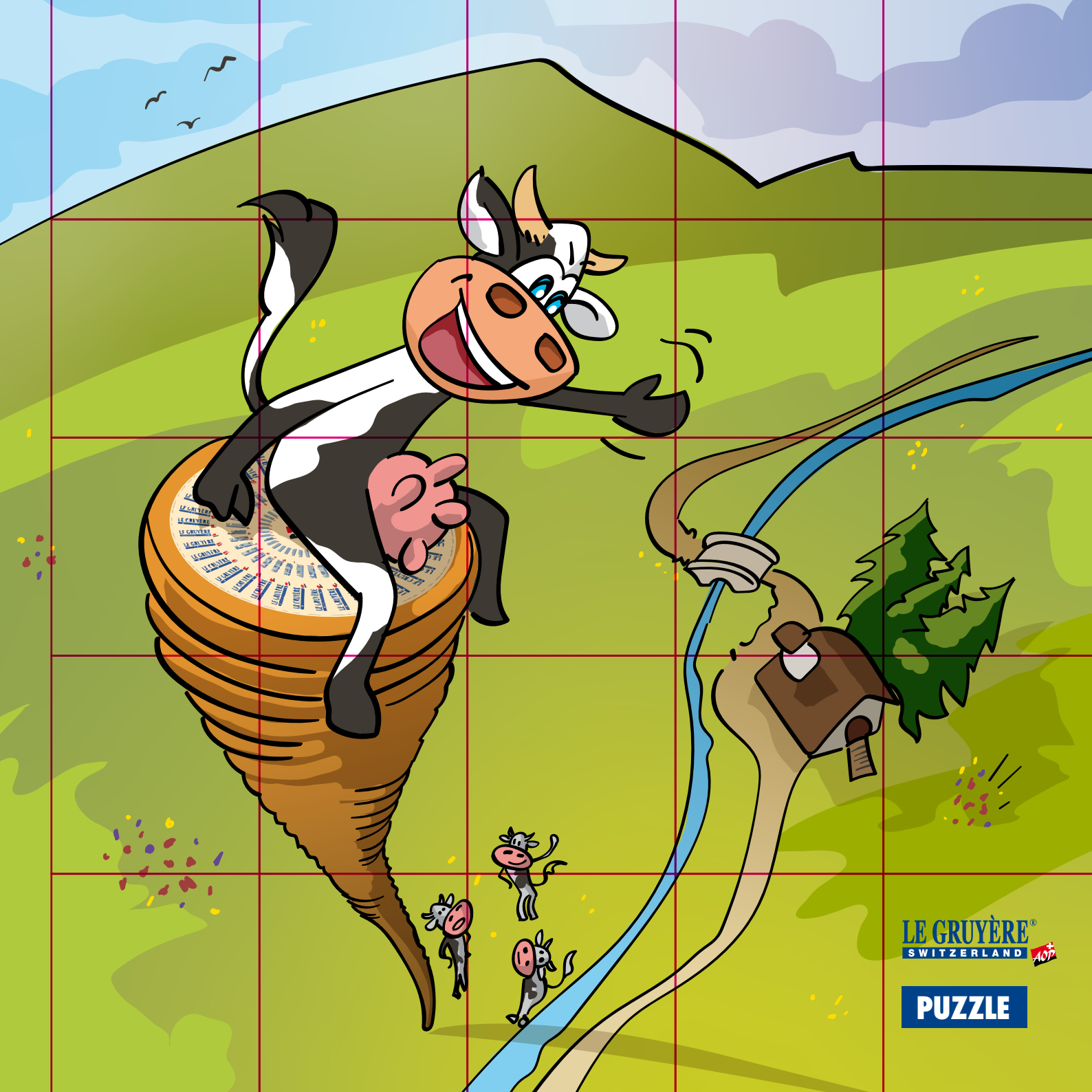


**[F]** Déposer la mayonnaise dans un bol et mélanger avec la moutarde. Rectifier l'assaisonnement et ajouter aux ingrédients. **[D]** Die Mayonnaise in eine Schüssel geben und mit dem Senf verrühren. Abschmecken und zu den Zutaten geben. **[E]** Place the mayonnaise in a bowl and mix with the mustard. Adjust the seasoning and add to the other ingredients.

**[F]** Découvre d'autres recettes :  
**[D]** Entdecke weitere Rezepte :  
**[E]** Discover other creative recipes :







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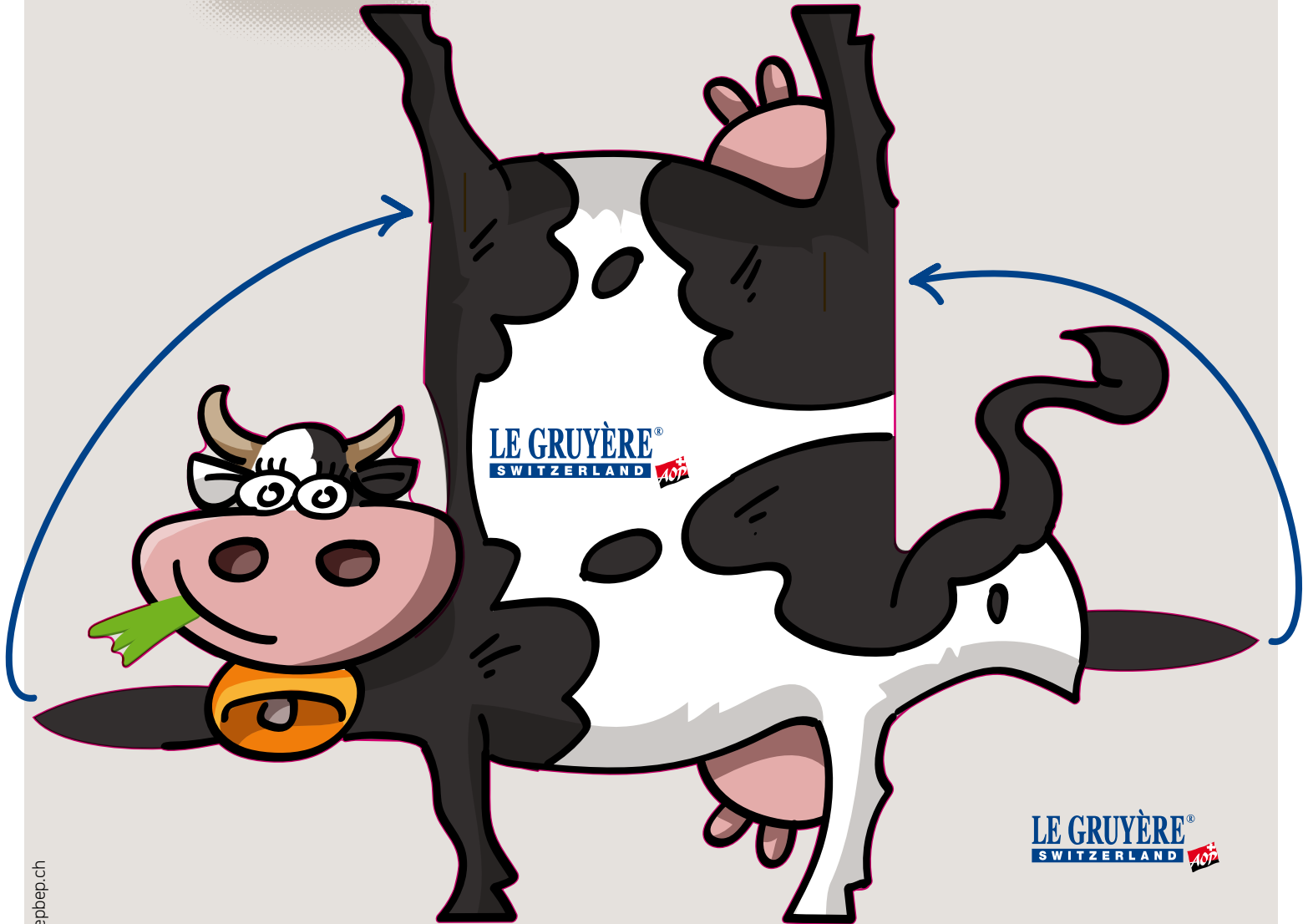
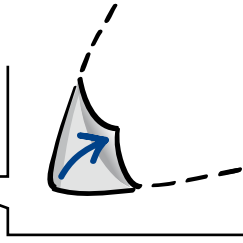


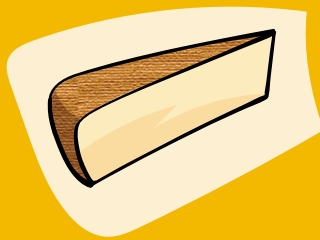
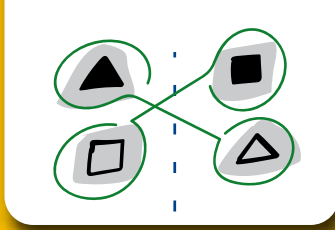
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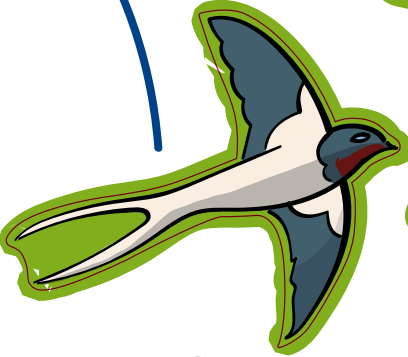
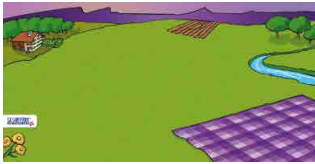




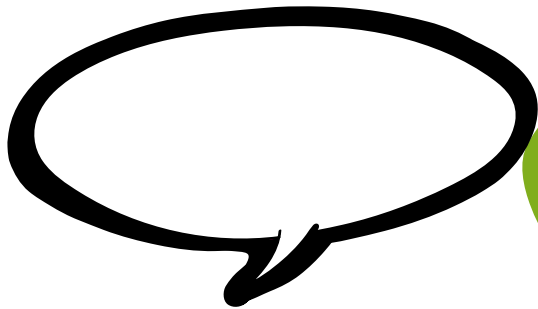
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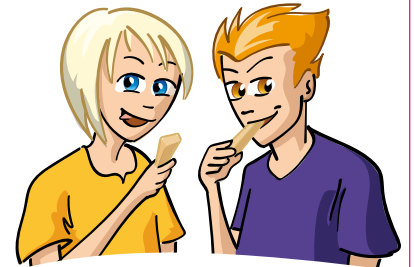
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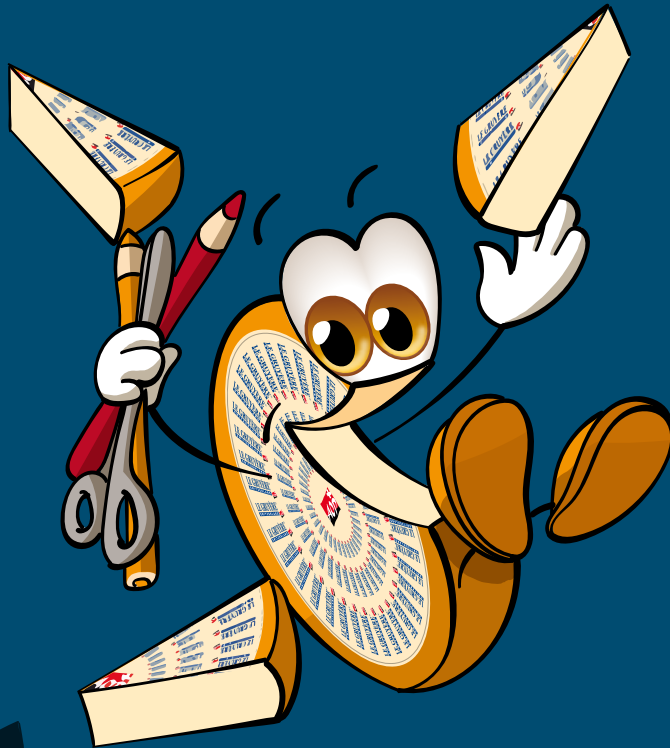
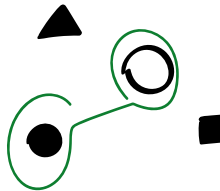


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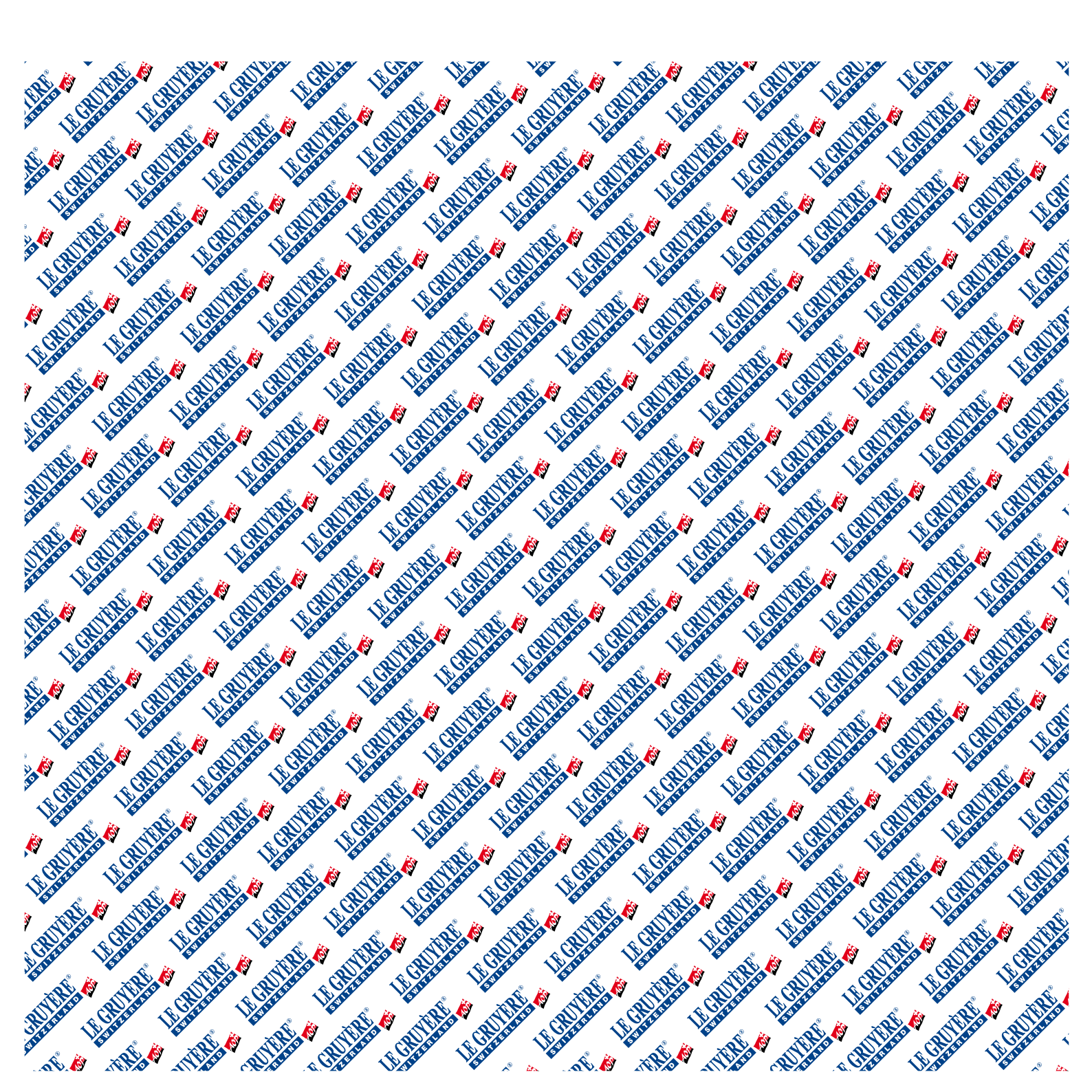


# Memo-Gruyère

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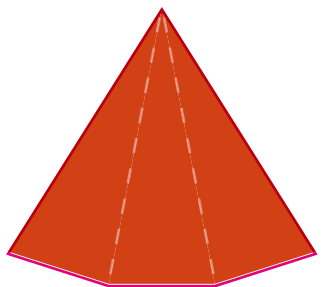
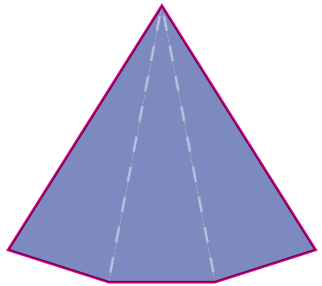
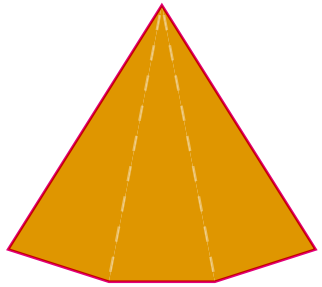
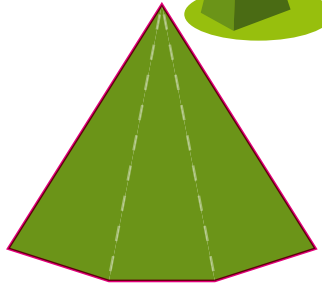


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**START**



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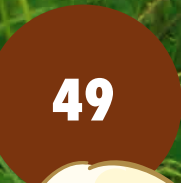
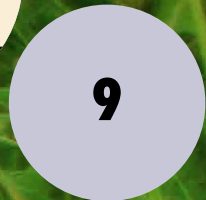
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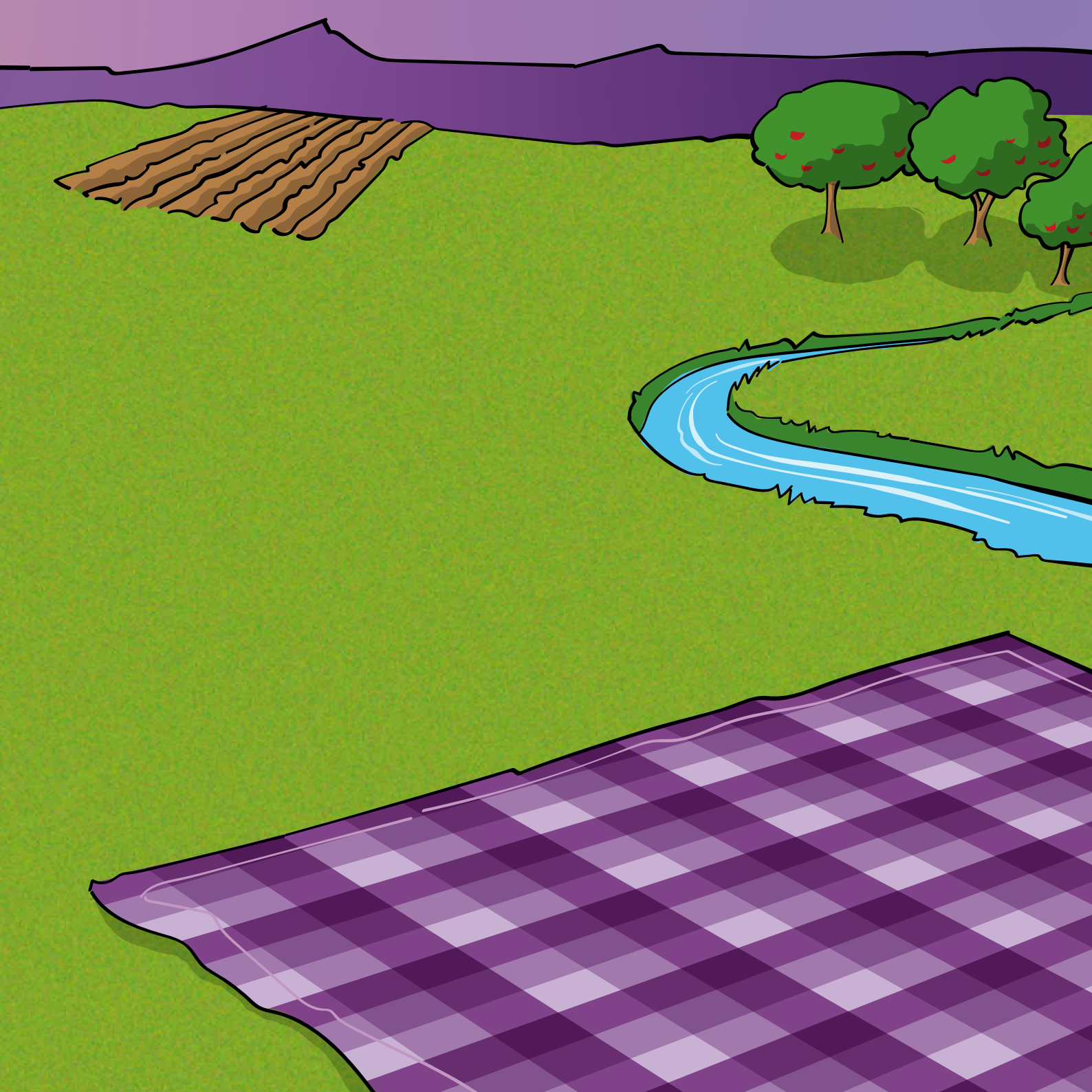


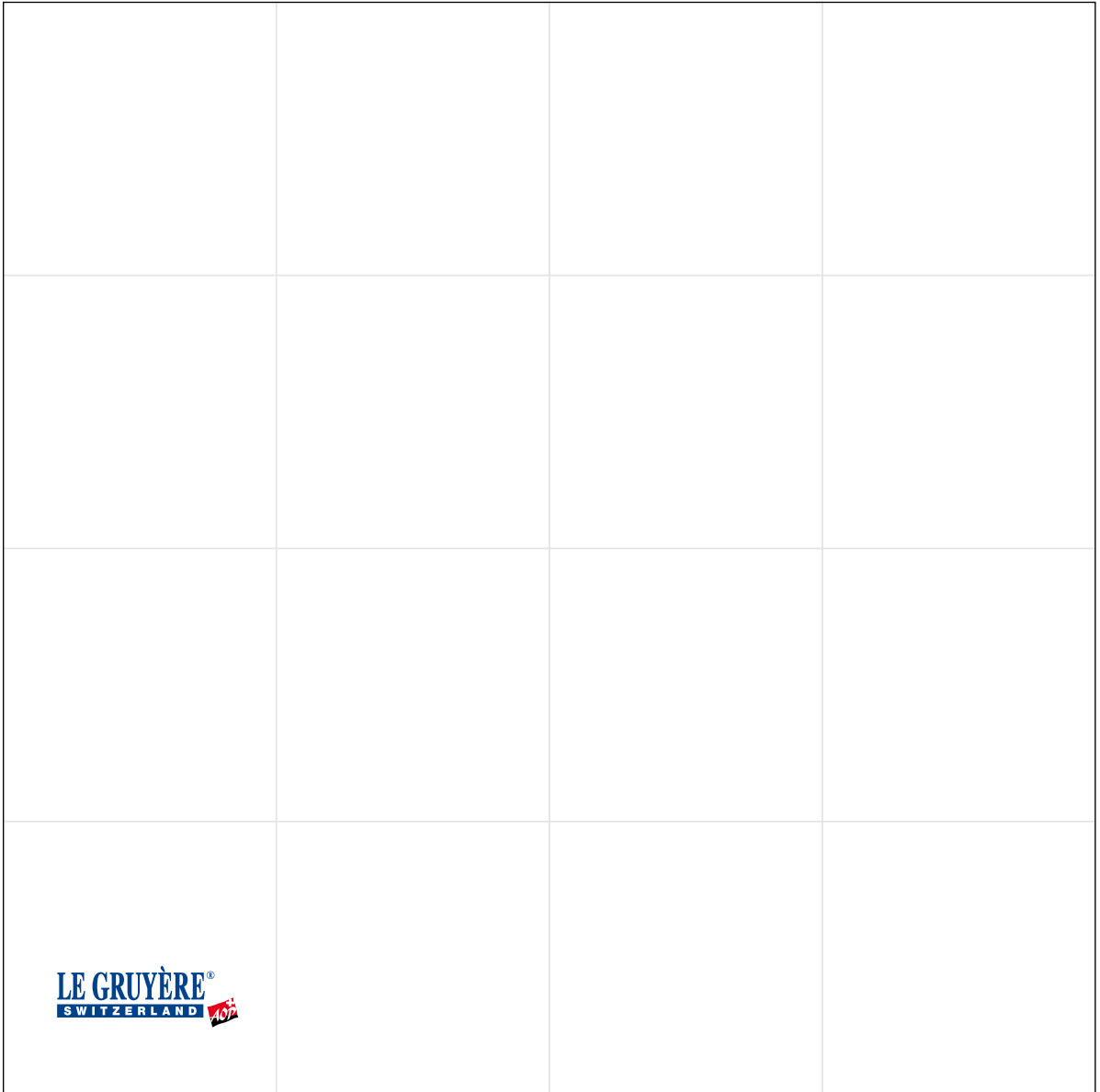
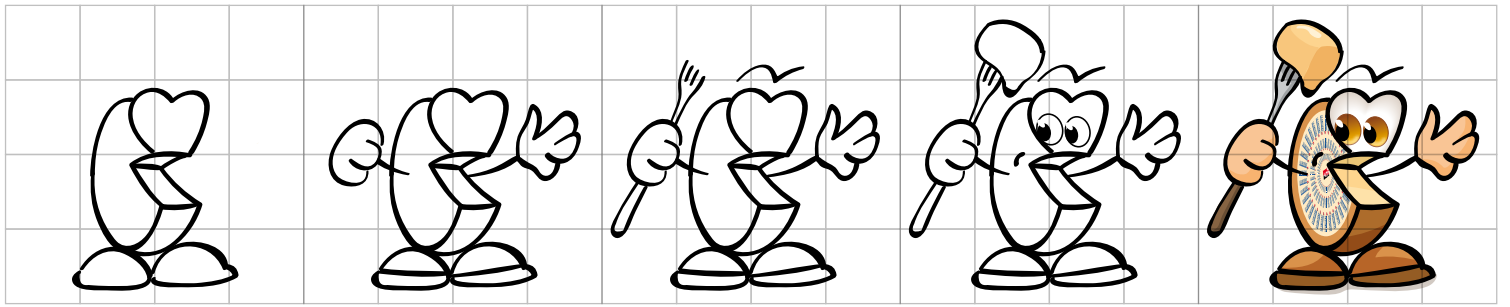


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