

# Cucumber salad with hazelnuts

Preparation :  
**20 minutes**

Difficulty :  
**Easy**



 **SERVES 4**

## INGREDIENTS



- 1 large cucumber
- 1 lemon
- 1 small bunch of mint leaves
- 1 dessert spoon of finely chopped hazelnuts
- 1 dessert spoon of fromage blanc
- 2 dessert spoons of olive oil
- Paprika
- Salt, white pepper

## PREPARATION

Wash, dry and chop about 10 mint leaves. Squeeze the juice of the lemon into a bowl and add the olive oil.

Carefully mix in the fromage blanc and the hazelnuts.

Add the chopped mint, two or three pinches of paprika, salt and pepper. Mix well and refrigerate. Peel the cucumber and cut off the ends.

Split into two lengthways and then remove the seeds with a teaspoon.

Cut into thin slices and pat dry with kitchen paper.

Just before serving, place the cucumber slices in a vegetable dish and cover with the hazelnut mixture.

Decorate with whole mint leaves.



*Hazelnuts are picked from hazel bushes and come from France and Turkey.*