

INGREDIENTS

 6 SERVINGS

 20 MIN

 EASY

1 jar of Garden Gourmet Vuna
2 to 3 soft tortilla wraps
1 tomato
5 cm cucumber
1 cup of cress
3 limes
1 tblsp vegan mayonnaise
1 L frying oil (peanut or sunflower oil)
pinch of cayenne pepper
salt and pepper

Experience the tantalizing flavors of our Vuna! With its savory and flaky texture it perfectly complements the fresh and vibrant toppings. Simply satisfying goodness!

PREPARATION

1. Preare the tortilla

Heat about 5 cm of frying oil in a pan to 180 °C. Cut rounds from the tortilla wraps with the dough cutter. Bend them into a taco, hold in shape with kitchen tongs and fry in the frying oil until golden brown and crispy. Drain them on kitchen paper.

2. Prep

Mix the Vuna with mayonnaise and season with pepper and lime juice. Cut the tomato into quarters, remove the seeds, cut the flesh into tiny cubes and do the same with the cucumber. Mix them and season with some salt, pepper, and cayenne pepper.

3. Presentaion

Fill crisp taco shells with the Vuna, spoon a scoop of tomato-cucumber salsa on top and garnish with cress. Halve the limes lengthwise and cut a small wedge out of the rounded side so you can put the mini taco in there to serve.

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