

## Fig and sorrel salad

Gaggenau Appliance:  
Preparation Time: 15 minutes  
Cooking Time: 40 minutes  
Serves: 4



### Ingredients

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2 red onions, quartered  
2 tbsp olive oil  
1 cup walnuts  
8 figs, halved  
60ml extra virgin olive oil,  
for dressing  
1 cup picked mint leaves  
50g baby sorrel  
Sea salt and freshly ground  
black pepper  
1 tbsp red wine vinegar  
1½ tsp maple syrup  
1 punnet cabbage microgreens

### Method

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#### Preparation

1. Preheat oven to Hot air 180°C.
2. Place onion quarters on a lined enamel tray, drizzle with 1 tablespoon of olive oil and roast for 30 minutes on shelf position 1 until tender.
3. Place walnuts on a separate tray and roast in the oven for 10 minutes on shelf position 3 until fragrant. Remove and set aside.
4. Change the oven setting to Full surface grill 220°C. Place the figs on an oven tray, season with salt and pepper and drizzle with 1 tablespoon of olive oil. Grill on shelf position 4 until golden and caramelised, approximately 10 minutes.
5. Place mint leaves and sorrel in a serving bowl. Add the onions, walnuts and figs.
6. To make the dressing, mix vinegar, maple

#### To finish

Drizzle the dressing over the salad and garnish with microgreens.