

Salade Producto

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Salade Producto

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2 large, ripe functions (preferably differentiable)

4 all-natural logarithms, diced

8 line segments, freshly grated

limaçons (for garnish)

Separate each function into two pieces. Coarsely differentiate half the first function, then multiply by half the second function, making sure the mixture is completely integrated. Set aside.

Next, coarsely differentiate the remaining half of the second function. Thoroughly multiply by the remaining half of the first function. Add to the mixture set aside previously. Chill for at least 2 hours.

Immediately before serving, toss with the diced logarithms; sprinkle with the grated segments. Garnish with limaçons.

Serves e to π as a main lunch course, accompanied by crusty asymptotes and iced qonkava tea.

Serves 4 to 6 as a dinner salad.

Note: If fresh functions are unavailable, substitute frozen. Thaw completely, removing any discontinuities. Toss in a few tangents and secants. Almost as differentiable as fresh.