

Grilled Peach and Mozzarella di Bufala Salad

Serves: 4 Prep time: 15 minutes

 VEGETARIAN

4 ripe peaches or nectarines,
cut into eighths
¼ tsp olive oil
100 g baby spinach or rocket
¼ cup roasted pecan nuts
1 large ball mozzarella di bufala in brine,
torn into chunks
sea salt and black pepper to taste
1 Tbsp balsamic glaze

DRESSING

¼ cup olive oil
2 Tbsp walnut oil (optional)
1 Tbsp red wine vinegar
1 Tbsp honey, plus extra to drizzle
1 tsp lemon zest
½ tsp poppy seeds
1 Tbsp chopped fresh thyme
1 clove garlic, crushed

- 1 Preheat the oven's grill to 200 °C and line a baking tray with baking paper.
- 2 Arrange the peaches or nectarines on the lined baking tray and brush with the olive oil. Place under the grill for 3 minutes a side, or until just browning but not overcooked. Remove from the oven and allow to cool slightly.
- 3 Whisk all the dressing ingredients in a small bowl.
- 4 Place the baby spinach or rocket in a large mixing bowl, add the pecan nuts and dressing, and toss thoroughly. Add the mozzarella chunks and toss again.
- 5 Arrange the dressed leaves, pecan nuts and mozzarella on a platter and add the grilled fruit.
- 6 Season with salt and pepper, drizzle with the balsamic glaze and extra honey if desired, and serve immediately.

