## Braaied Peach Salad with Goat's Cheese

## VINAIGRETTE

1 small shallot, finely chopped (about 1 tablespoon)

1½ tablespoons white balsamic vinegar or champagne vinegar

2 tablespoons fresh lemon juice

3/4 teaspoon sea salt

¼ teaspoon ground black pepper

⅓ cup extra-virgin olive oil

3 firm but ripe peaches or nectarines, halved and pitted

1/4 cup flaked almonds red oak lettuce, leaves separated and roughly torn

2 tablespoons chopped fresh mint leaves, plus a few small whole leaves

½ cup crumbled fresh goat's cheese, such as chèvre (about 85 g)

Ripe peaches for a salad need only a brief stint on the braai. Too much time turns them into charred mushiness, so keep an eye on them. The simple vinaigrette here makes this salad and is also ideal for brushing on the peaches before cooking to prevent them from sticking to the grate.

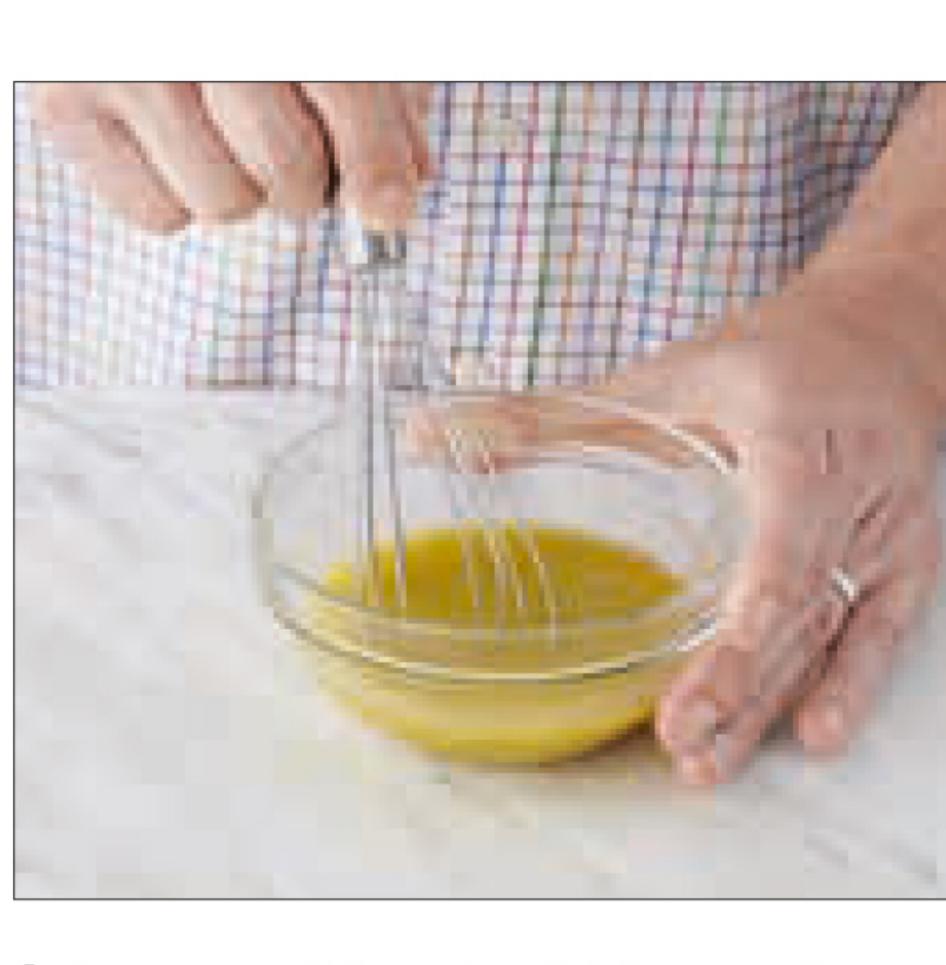




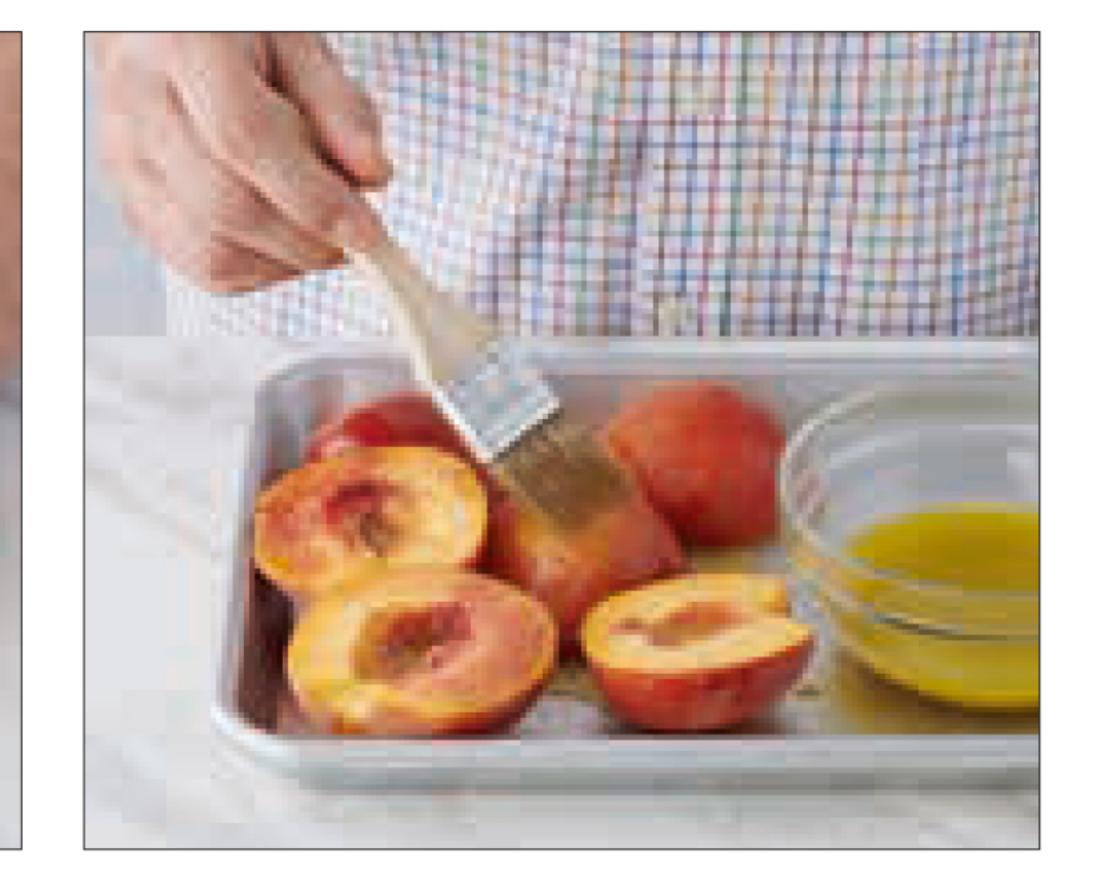


SPECIAL EQUIPMENT: 30-CM CAST-IRON GRIDDLE OR FLAMEPROOF **FRYING PAN** 





1. In a small bowl, whisk together the shallot, vinegar, lemon juice, salt and pepper. Add the oil in a slow, steady stream while whisking constantly to emulsify. Prepare the braai for direct cooking over medium heat (180°-230°C). Brush the cooking grates clean.



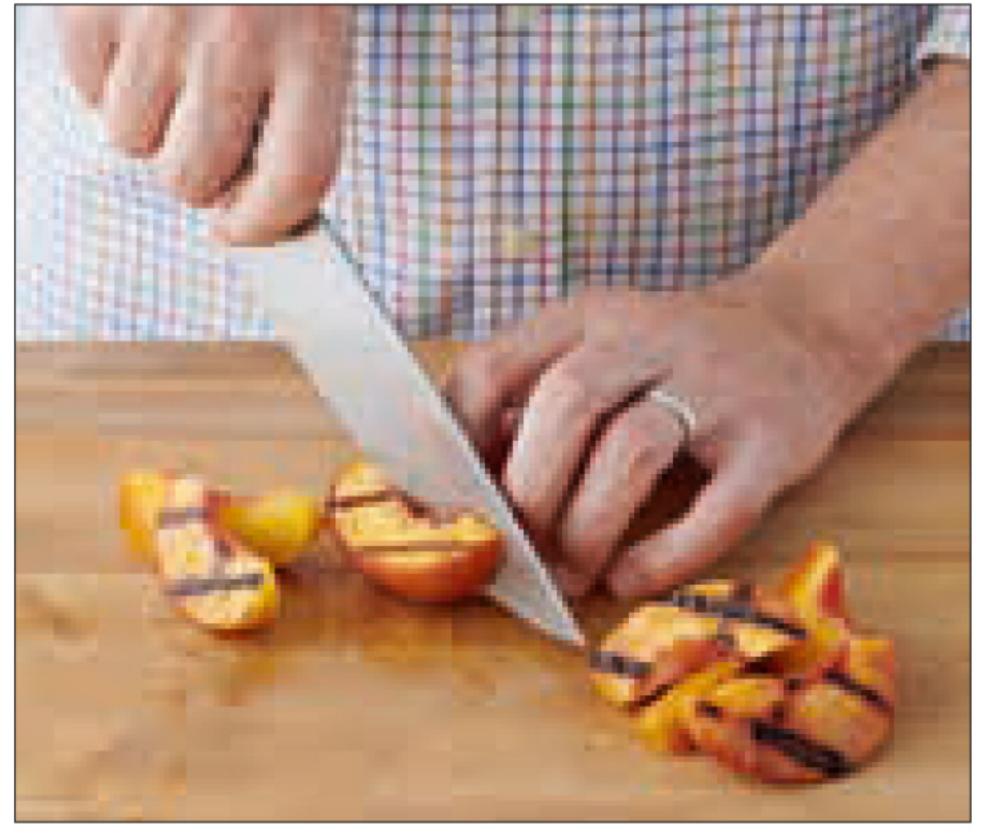
2. Place a cast-iron griddle or flameproof frying pan over half the grate, close the lid, and preheat for about 3 minutes. Lightly brush the peaches all over with some of the vinaigrette.



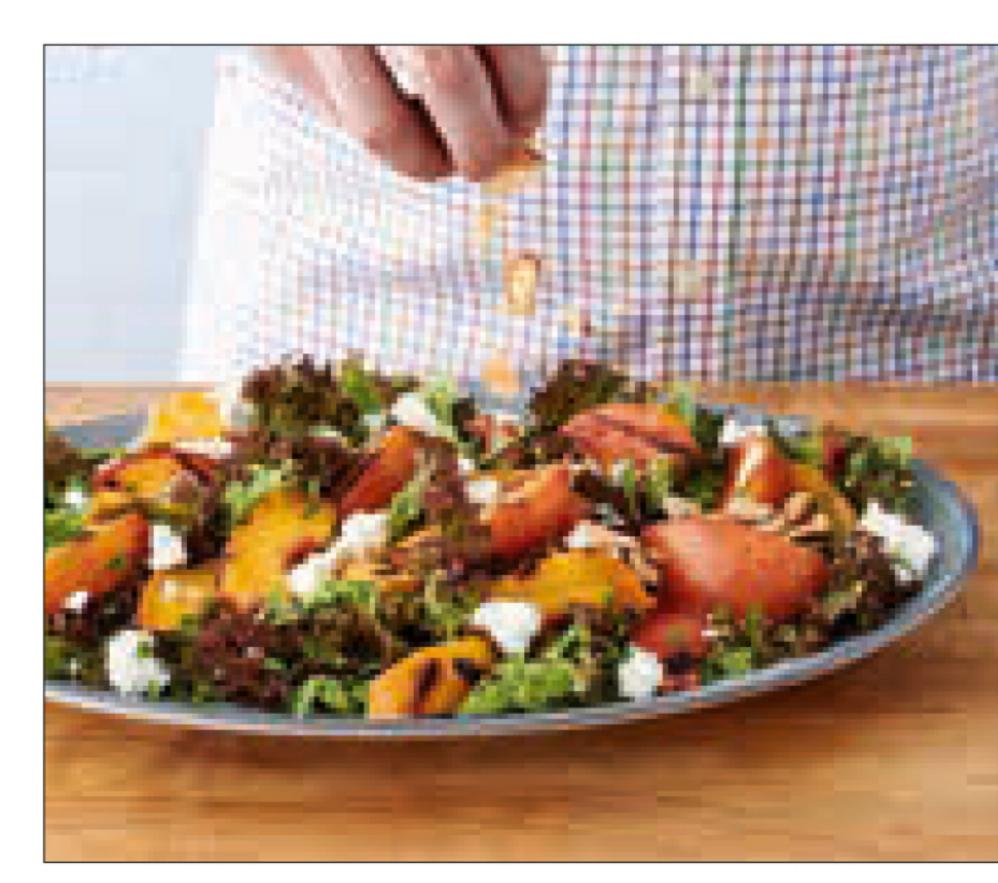
**3.** Braai the peaches, starting cut side down and turning once when they are nearly ready, directly on the grate over direct medium heat, with the lid closed, until lightly charred and beginning to soften but not mushy, 5–7 minutes. Use a wooden skewer to test for doneness.



**4.** While the peaches are cooking, toast the almonds in the pan, stirring occasionally, until golden brown, 2–4 minutes. Transfer to a plate and let cool to room temperature.



5. When the peaches are ready, transfer them to a cutting board to cool completely. Cut into wedges. If the skins come off, they can be chopped and added to the salad or discarded. Just before assembling the salad, whisk the dressing again to emulsify.



**6.** Combine the lettuce and chopped mint in a wide, shallow serving bowl. Scatter the peaches, goat's cheese and almonds over the greens and drizzle with some of the remaining dressing. Garnish the salad with mint leaves and serve immediately, passing around any extra dressing separately.

**74** ULTIMATE BRAAI BOOK

STARTERS **75**