

Mozzarella, Melon and Orange Salad

INGREDIENTS

20g goji berries
20g dried cranberries
red wine vinegar
1-2 little gem lettuce
1/2 a honeydew melon
2 oranges
2 x 180g tubs of mozzarella or bocconcini
3 spring onions
1 bunch of fresh mint (30g)
1 clove of garlic
40g bread
3 sprigs of fresh thyme



METHOD

Place the goji berries and cranberries in a small bowl, cover with 90ml of boiling water and leave to soak for 10 minutes. Drain and blitz in a food processor with 1 tablespoon of red wine vinegar to make a ruby red dressing. Muddle in 2 tablespoons of extra virgin olive oil and set aside.

Trim the lettuce, click the leaves apart and arrange on a large serving platter.

Discard the melon seeds, then use a teaspoon to scoop out little balls of melon flesh. Top and tail the oranges, cut away the peel, then finely slice into rounds. Roughly tear the mozzarella. Dot the fruit and mozzarella in and around the lettuce cups.

Trim and finely slice the spring onions and scatter over the salad. Pick over the mint leaves.

For the pangrattato, peel the garlic and whiz in a food processor with the bread and thyme leaves to a fine crumb. Toast in a small non-stick frying pan on a medium-low heat with 1 teaspoon of oil, until golden and crunchy.

When you're ready to serve, drizzle over the ruby red dressing and scatter over the pangrattato.

Serves: 8-10

Prep: 20 mins

Recipe: Jamie Oliver