

STRAWBERRY SALAD



Skill level: easy

Prep time: 10 mins

Serves: 4 (as a side dish)

What you do

To make the vinaigrette, place all the ingredients in a blender or food processor. Blend until smooth. Adjust vinegar and honey until you get your preferred balance of sour and sweet. To make the salad, hull and slice the strawberries. Pile the baby salad leaves in a bowl and add the avocado, goat's milk cheese and sliced strawberries. Dress the salad with the strawberry balsamic vinaigrette and serve immediately.

What you need

150 g fresh strawberries

120 g baby leaf salad leaves

1 avocado, peeled and sliced

100 g soft goat's milk cheese

Vinaigrette

250 g fresh strawberries, hulled

60 ml olive oil

60 ml balsamic vinegar

½ tsp salt

¼ tsp ground pepper

¼ tsp dried tarragon

¼ tsp honey

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