

TE MATA FIGS

Fig and Radicchio Salad

Ingredients

- ★ 4 ripe green or black figs
- ★ 2 heads radicchio, trimmed
- ★ 1 fennel bulb, trimmed
- ★ 20 mint leaves
- ★ 8 thin slices prosciutto
- ★ 15gm fresh ricotta or goat cheese

Dressing

- ★ 2 tablespoons extra virgin olive oil
- ★ 1 tablespoon balsamic vinegar
- ★ 1 teaspoon cold water
- ★ Sea salt
- ★ Freshly ground black pepper

Method

Separate the radicchio leaves, then tear roughly. Finely slice the fennel bulb crosswise. Quarter the figs.

In a large bowl, whisk the dressing ingredients together. Lightly toss the radicchio, fennel and mint leaves in the dressing and arrange on a large platter.

Arrange the figs on top, and tuck in the slices of prosciutto. Roughly pinch the cheese sections and scatter over the top. Drizzle any remaining dressing over the top and serve.