



READY TO COOK
BY HARRIS FARM

RASPBERRY, BRESAOLA & GOAT'S CHEESE SUMMER SALAD



PREP
10 min



COOK
N/A



SERVES
4

INGREDIENTS:

- > 1 Lemon
- > 100g Marinated Goat's Cheese
- > 100g Pecans
- > ½ Fennel Bulb
- > 1 Watercress Bunch
- > 2 Witlof
- > 100g Bresaola
- > 125g Raspberries
- > ½ Tbsp Raspberry Vinegar
- > ½ Tbsp Caramelised Balsamic
- > 1 Tbsp Honey

METHOD - GET COOKING!



1 In a small bowl, mix the juice of $\frac{1}{2}$ a lemon, raspberry vinegar, caramelised balsamic and oil from the goat's cheese. Set aside.

2 Roughly chop pecans and place in a small frying pan with a drizzle of oil and honey. Sauté for 2 minutes until golden and caramelised.

3 Use a mandolin to finely shave the fennel. Toss with lemon juice to prevent oxidizing. Set aside.

4 Rinse the watercress and witlof. Pick the leaves and arrange on a serving dish. Tear the bresaola and add to the dish. Scatter the raspberries, fennel, honey pecans and goat cheese on top. Drizzle with raspberry dressing and serve immediately.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au