

farro



CHARGRILLED BROCCOLINI AND PRESERVED LEMON SALAD

INGREDIENTS INCLUDED & PREP STEPS

1 bunch broccolini
2 tablespoons olive oil
2 tablespoons slivered almonds
1 jar of Clevedon Buffalo Marinated Cheese (you'll need about 4 cubes)
1 pack rocket

For the dressing
2 tablespoons olive oil
2 tablespoons lemon juice
1 quartered preserved lemon, flesh discarded, thinly sliced
1 teaspoon Dijon mustard
Salt and pepper

SERVES: 6

PREP TIME: 10 minutes

COOK TIME: 10 minutes

METHOD:

Mix all of the dressing ingredients together. Set aside.

Toast the almonds in a fry pan until just golden. Be careful not to burn them. Set aside.

Quarter-fill a wide pot with water. Bring water to boil, add the broccolini and cook for 1 min. Drain and then fold through the olive oil and season with salt and pepper. (Par-boiling the broccolini softens them a little bit and helps to prepare them for the barbecue.)

Turn on the barbecue and cook the broccolini until slightly charred but still al dente, turning as needed. This should take around 4 mins (depending on your barbecue). If you don't have a barbecue, you can roast them in the oven for 5-10 mins to get a similar effect.

Remove from the barbecue and pour the dressing over it, then set aside to cool.

When cool, assemble the salad. Fold together the rocket and broccolini with the slivered almonds and the dressing. Gently break 4 cubes of the marinated cheese over the top of the salad.

V