



Tomato, strawberry & lemon

SALAD WITH BASIL & PINE NUTS

INGREDIENTS

400g variety of tomatoes, cut into different shapes (yellow, red, green)

400g strawberries, washed hulled and halved

½ lemon, sliced 1mm thick and cut into small triangles

5 sprigs basil leaves, picked

3 tbsp pine nuts, lightly toasted

30ml lemon olive oil

5ml honey

Pinch Maldon salt

Pinch black pepper

METHOD

Take 80g of the strawberries and the honey and blend in a jug with a hand blender to a smooth sauce. Strain through a sieve and place in the fridge.

When ready to serve the salad, plate the strawberries and tomatoes on a platter and arrange the thin lemon slices, with basil in between. Scatter the pine nuts over as well.

Dot the strawberry sauce on the plate with a sauce bottle or small spoon.

Drizzle the lemon oil over and sprinkle with Maldon salt and cracked black pepper to serve.