



Peach, Prosciutto & Goats Curd Salad

by Jordan Theodoros

Salad

6 ripe peaches
12 slices prosciutto, finely shaved
Woodside goats curd
2 raddichio, cut one of them into 6 wedges, wash and keep the other as it is
1 witlof
1 bunch rocket, washed and picked
1 bunch basil, leaves picked
½ bunch parsley, leaves picked
½ bunch mint, leaves picked
1 red onion, peeled and finely sliced
1 loaf day old sourdough bread, torn
2-3 tablespoons chopped pistachios
2 tablespoons chilli smash
Thyme lemon and balsamic dressing
Olive oil & Red wine vinegar
Sea salt / pepper

Thyme lemon red wine vinegar dressing

¼ bunch thyme, picked and finely chopped
1 – 2 cloves of garlic, finely chopped
Zest of 1 lemon, grated
Juice of 1 lemon or to taste
3 tablespoons red wine vinegar
5 tablespoons olive oil
Salt & pepper

Chilli smash

2 cloves garlic
3 - 4 long red chillies
Olive oil
Sea salt

Method:

To make thyme dressing, mix all ingredients together and taste for seasoning.

To make chilli smash, pound the garlic and red chillies in a mortar and pestle with a good pinch of salt until it forms a paste. Drizzle in olive oil whilst stirring to make a slurry.

For the raddichio that has been cut into wedges, blanch in a pot of water until it has just wilted, pat dry and coat with olive oil and season with sea salt. Heat a grill plate and char-grill the raddichio until it is singed, then dress with a little crushed garlic, red wine vinegar, sea salt, pepper and olive oil.

For the day old torn bread, heat a fry pan and toss the bread with olive oil until it becomes golden and crisp, then season with salt.

To assemble the salad, arrange the grilled raddichio on a large platter, tear the peaches and place them around the platter. Use the fresh herbs, witlof, rocket, red onion and the uncooked raddichio to make a salad around the peaches, then nestle slices of prosciutto amongst the salad.

Spoon generous dollops of goats curd over the top, scatter with crunchy bread, dress with the thyme dressing and finish by spooning over chilli smash and chopped pistachios. Always finish with a drizzle of good olive oil and some cracked pepper.

Don't forget to check out Jordan's amazing menu at Peel Street – we highly recommend you make a booking!

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