





## GRILLED PEACH SALAD WITH ORANGE VINAIGRETTE

### Preparing the salad

Preheat the oven to 180°C. Line a baking tray with baking paper, place prosciutto in the tray and bake for 15 to 20 minutes or until crispy. Set aside to cool

In a bowl, toss the peach segments in olive oil, honey, pepper and salt. Heat a grill pan over high heat and grill peach segments for 20 to 30 seconds on each side or until grill marks appear but the flesh is still firm. Set aside to cool down.

Roll goat's milk cheese into small balls and toss in the orange zest.

Combine salad greens, basil, onion, prosciutto and peach in a salad bowl. Drizzle orange vinaigrette over the salad, and top with cheese balls and toasted sunflower seeds.

### Orange vinaigrette

In a mixing bowl, whisk together mustard, honey and half the orange juice. Slowly add olive oil in a steady stream while whisking. As the mixture thickens, add a little orange juice and then continue adding olive oil until finished. Adjust the consistency with orange juice and season with salt and pepper.

Serves 4

100 g prosciutto, thinly sliced  
3 peaches, pitted, cored and cut into 6 wedges  
15 ml extra-virgin olive oil  
30 ml honey  
pinch of freshly ground black pepper  
pinch of salt  
60 g soft goat's milk cheese  
zest of 1 orange  
salad greens  
fresh basil  
1 small red onion, sliced  
sunflower seeds, toasted

5 ml wholegrain mustard  
5 ml honey  
juice of 1 orange  
100 ml olive oil  
salt and pepper