

Sweet persimmon, serrano ham & rocket salad



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Preparation 15 mins | Serves 4 as a side dish or light starter

- 3 firm sweet persimmons
- 50g baby rocket leaves
- 100g thinly sliced serrano ham (or use prosciutto)
- 1/3 cup chopped walnuts, toasted
- 75g Persian or marinated feta, drained and roughly crumbled

White balsamic dressing:

- 1 tbs white balsamic vinegar
- 3 tbs extra-virgin olive oil
- 1/2 tsp Dijon mustard

STEP 1 Using a V-slicer or sharp knife, slice the sweet persimmons into very thin rounds. Arrange persimmons, rocket and serrano ham on a large serving platter.

STEP 2 To make white balsamic dressing, combine all ingredients in a screw-top jar. Season with salt and pepper. Shake until well combined.

STEP 3 Drizzle the dressing over the salad, sprinkle with walnuts and feta and serve.

Good for you... **SWEET PERSIMMONS**

Sweet persimmons are fat free and a good source of dietary fibre, minerals, antioxidants, vitamin C and beta carotene (which the body converts to vitamin A. Vitamin A helps protect against infection and has an important role in eye health.)

