

What Katie ate...

CHARGRILLED LENTIL, BLUE CHEESE, BLUEBERRY + PLUM SALAD

YOU WILL NEED

6 - 8 black plums, de-stoned, cut into 1/4
1 x 400g tin brown or green lentils,
rinsed + drained well
8 sliced Serrano ham (or parma)
250g punnet blueberries
2 handfuls baby rocket leaves
1/2 cup hazelnuts, toasted + roughly chopped
125g Cashel blue cheese - or another creamy/mild blue cheese
Olive oil for cooking
Maldon sea salt flakes
Freshly ground black pepper

FOR THE DRESSING

2 extra black plums de-stoned
1/4 cup red wine vinegar
2 tbsp honey
3 tbsp good quality extra virgin olive oil

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SERVES 4 - 6

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Preheat oven to 180° C/350° F.

Spread drained lentils out on a baking tray, drizzle with a little olive oil. Season well with salt and freshly ground black pepper. Roast in the oven for about 30 mins or until lentils are crisp and crunchy.

Remove and allow to cool.

Add plums to a separate baking tray lined with parchment, roast alongside the lentils for 10-12 mins or until slightly softened but still somewhat firm. Remove and set aside.

In a small pot, add plum, red wine vinegar, honey, olive oil, salt and pepper and bring mixture to a boil. Reduce to a simmer. Remove from heat and remove the skin from the plum, discard skin. Allow to cool but shake well before use.

To assemble salad, place rocket leaves on a serving platter, scatter with roasted lentils, add ham slices, roasted plums, blueberries, torn cashel blue cheese and toasted hazelnuts. Serve with plum dressing.