Fior di Latte

with Marinated Baby Marrows, Nectarine, & Radish Dressing

Try and use fresh, good quality mozzarella for this salad – the texture is simply luxurious. Serve with toasted slices of sourdough bread and fresh butter. The nectarine can easily be substituted for peach or plum.

Serves **6** | Preparation Time: **30 minutes**

Ingredients

FOR THE MARINATED BABY MARROWS

Rice wine vinegar **100ml** / Extra virgin olive oil **30ml**
Chilli flakes **15ml** / Sea salt, to taste / Large baby marrows **x 6**

FOR THE DRESSING

Dijon mustard **30ml** / Red wine vinegar **45ml**
Extra virgin olive oil **125ml** / Radish **6 -8**
Sea salt and black pepper, to taste

Fior di latte **x 3**
Nectarine **x 6**, halved and sliced into shapes of your choice
An assortment of baby leaves, nasturtium leaves, basil, and seasonal flowers

Method

1. Mix the vinegar and oil together in a mixing bowl and season to taste with the chilli flakes and salt and pepper.
2. Use a vegetable peeler to thinly slice the baby marrows and place in the marinade for 20 minutes.
3. Make the dressing by combining the mustard and red wine vinegar in a bowl. Whisk in the olive oil by pouring it in a slow and steady trickle. Thinly slice the radish and add to the dressing. Season and set aside.
4. Arrange the marinated marrows, nectarine, mozzarella, and baby leaves on a platter. Drizzle with the dressing and serve with extra fresh radish.