

Mediterranean fig & mozzarella salad



Ingredients

200g fine green bean, trimmed

6 small figs, quartered

1 shallot, thinly sliced

x ball mozzarella, drained and ripped into chunks

50g hazelnut, toasted and chopped

small handful basil leaves, torn

3 tbsp balsamic vinegar

1 tbsp fig jam or relish

3 tbsp extra-virgin olive oil

Method

Step 1 In a large saucepan of salted water, blanch the beans for 2-3 mins. Drain, rinse in cold water, then drain on kitchen paper. Arrange on a platter. Top with the figs, shallots, mozzarella, hazelnuts and basil.

Step 2 In a small bowl or jam jar with fitted lid, add the vinegar, fig jam, olive oil and some seasoning. Shake well and pour over salad just before serving.