

Caramelised Nectarine Salad



Try this divine salad; it's quick and easy, looks amazing and the combination of sweet and savoury, caramel and pepper, is nothing short of BBQ perfection.

Ingredients

4 ripe nectarines, halved, stones removed

8 thin slices of prosciutto

150 g bag baby rocket leaves

2 tbsp caramelised balsamic vinegar

Method:

1. Preheat the BBQ to medium.
2. Cook the nectarine halves for 2 minutes on each side or until nice and golden.
3. Add the prosciutto half way and cook until just crispy.
4. When both are done, place the nectarines on a serving platter with the rocket.
5. Weave through the prosciutto, then drizzle with caramelised balsamic vinegar.
6. Season with cracked pepper.

7. Serve immediately.