

RED LEAF, FIG AND SERRANO HAM SALAD

Prepared by: David Kenner, March 2020

Source: Nigella Express

Serves: 8

- 1 radicchio (or treviso)
- 8 cups baby ruby chard (or 2 bags salad with red toned tender leaves)
- 2 teaspoons sherry wine vinegar
- 2 tablespoons extra virgin olive oil
- 1 pinch of salt
- 8 fresh figs (quartered)
- 10 ounces serrano ham (cut very thinly)
- 2 ounces manchego cheese

Tear the head of treviso or radicchio into manageable pieces, and toss together with the baby salad leaves.

Whisk together the vinegar, oil and salt in a small bowl and then dress the leaves.

Arrange the figs and ham with as much artistry as you can muster over the salad and then, with a potato peeler, shave the cheese over, letting it fall lightly where it will.

