



# LAMB, GRILLED STONE FRUIT, RICOTTA, BLUEBERRY SALAD

*with a Honey Dressing*

## For the salad

About 1 cup of leftover lamb leg, thinly sliced (I used the nice medium rare parts near the bone for this salad)  
2 Nectarines, halved or quartered  
2 Peaches, halved or quartered  
1 punnet of Blueberries

50 g of Ricotta Cheese  
Handful of Pea Tendrils or Micro Herbs

## For the honey dressing

15 ml olive oil  
15 ml of Prosecco vinegar (white balsamic vinegar will also work)  
15 ml honey  
15 ml fresh thyme

## Method

1. Place the nectarines and peaches onto a warm, oiled griddle pan. Take off as soon as some dark griddle marks form. Alternatively this can be done on the braai.

2. Prepare the honey dressing by whisking together all the ingredients.

3. To put together the salad, place the griddled stone fruit, thin slices of lamb, blueberries, ricotta and pea tendrils on a platter.

4. Pour the honey dressing over before serving.

Serves

