
STATE BUILDINGS

PERTH POINT ZERO

GRILLED PEACH SALAD

A perfect balance of smoky, sweet, and savoury flavours, this Grilled Peach Salad is a refreshing dish ideal for summer entertaining.

FOR THE SALAD

5 peaches
2 sprigs thyme (or other fresh herbs)
Olive oil (for marinating)
Salt and pepper
2 balls of fresh mozzarella
200g prosciutto
1 packet of rocket (arugula)
½ bunch fresh mint, roughly chopped

FOR THE VINAIGRETTE

2 cups fresh or frozen cherries, pitted
2 tbsps sugar

METHOD

1. Grill the Peaches

Preheat a grill pan or BBQ to medium-high heat.

Pit the peaches and cut them into wedges.

Toss the peach wedges with olive oil, thyme, salt, and pepper. Let marinate for a few minutes.

Grill the peach wedges until they develop grill marks. Remove and set aside to cool slightly.

2. Prepare the Vinaigrette

In a small jar with a lid, combine Dijon mustard, honey, vinegar, and chopped chives. Shake well.

Add the olive oil and shake again until emulsified. Adjust seasoning with salt and pepper to taste.

3. Assemble the Salad

In a large bowl, combine grilled peaches, rocket, and chopped mint.

Drizzle with the vinaigrette to taste, tossing gently to coat evenly. (Store any leftover dressing in the fridge for up to 3 days.)

Transfer the salad to a serving bowl. Top with hand-torn pieces of fresh mozzarella and ribbons of prosciutto.

SERVING TIP

Serve this salad as a standalone dish or alongside grilled meats or crusty bread for a delightful summer meal.

Enjoy this vibrant and beautifully balanced creation!

