

EASTER 19

THIS RECIPE WAS DESIGNED BY BRISBANE CHEF & OWNER OF ALFRESHCO, ALASTAIR MCLEOD.

TOMATO & FIG SALAD WITH CRISPY PARMESAN

SERVES: 4 | PREP: 20 MINS | COOK: 5 MINS

INGREDIENTS

Ingredients available:
Fruity Capers & Deli

¼ red onion, very thinly sliced,
soaked in iced water for 30 minutes
White wine vinegar
Sea salt
1½ tbs extra virgin olive oil
2 tsp lemon juice
½ red chilli, seeded and finely diced
450g assorted baby tomatoes, halved
3 tsp cabernet vinegar
1 lemon, zested
1 clove garlic, very thinly sliced
6 figs
1 small bunch of basil, leaves picked

CRISPY PARMESAN

50g grated parmesan

METHOD

1. Soak onion in iced water for 30 minutes then drain and drizzle with a little white wine vinegar and a sprinkle of salt. Set aside.
2. Next prepare a simple vinaigrette by whisking together half the olive oil, lemon juice and chilli. Spoon this onto plates.
3. Arrange tomatoes, cut side up, season and carefully drizzle with half the cabernet vinegar, scatter over lemon zest and half the garlic. Strew with onions.
4. Tear figs in half and season with remaining oil, cabernet vinegar, garlic and season with salt.

CRISPY PARMESAN

1. Preheat oven to 200°C.
2. Pour tablespoons of parmesan onto a silicone or parchment lined baking sheet and lightly pat down.
3. Bake for 3 to 5 minutes or until golden and crisp. Cool.