



Marinated mozzarella with avocado

Marinated mozzarella with avocado is family friendly, kids love the mozzarella cheese and creaminess of the avocado. This dish is very easy and fast to prepare. Enjoy for lunch or evening meal or as part of your weekend BBQ.

Ingredients

- 225g mozzarella cheese
- 1 medium ripe avocado
- 2 x strips red pepper (2.5 x 7.5cm), finely shredded
- Approx. 18 fresh basil leaves, finely shredded
- 2 spring onions, finely chopped

For the vinaigrette dressing:

- 1 small clove garlic
- 1 level tsp rock salt
- 1 rounded tsp mustard powder
- 1 dessertspoon white wine vinegar
- 5 dessertspoons extra virgin olive oil
- 1 dessertspoon fresh chives, snipped
- Salt and freshly ground black pepper

To serve:

- Large mixed green salad

Serves 2

Method



1. Start to prepare the salad about 2 hours before you need it (but no longer as the cheese then begins to soften too much)
2. Slice the mozzarella into 5mm slices
3. Halve the avocado, remove and discard the stone and skin, and thinly slice each half
4. Arrange the mozzarella and avocado on a serving plate with alternate slices overlapping each other
5. Scatter the red pepper and basil shreds over the cheese and avocado, followed by the spring onions
6. Make up the dressing by crushing the garlic and salt together with a mortar and pestle to make a puree, then work the mustard powder into this, followed by plenty of pepper
7. Stir in the vinegar, oil and chives, then pour the dressing into a screw-top jar and shake vigorously before pouring it over the ingredients on the plate
8. Cover with an upturned plate or some foil and leave to marinate for 2 hours
9. Serve with a large mixed green salad



The Grange
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