



Biltong Salad with Figs and Blue Cheese

Servings: 6

Prep Time: 10min

Cook Time: 0

Ingredients

- garlic braai rolls
- 1 bag mixed salad leaves
- 8 preserved whole green figs
- 8 piquanté peppers
- 200 g very finely sliced beef biltong
- 100 g blue cheese
- balsamic glaze

Directions

1. Toast the garlic braai rolls on a sandwich press or over the braai.
2. Arrange the lettuce leaves on 6 individual plates. Reserve a few. Cut the figs lengthways into quarters or eighths. Dot fig wedges here and there on leaves.
3. Scatter the finely sliced biltong over the salad. Crumble the blue cheese and add it to the plates.
4. Cut the toasted garlic braai rolls into wedges and serve with the salad.
5. Finish with reserved leaves. Drizzle the balsamic over the salads just before they go to the table.