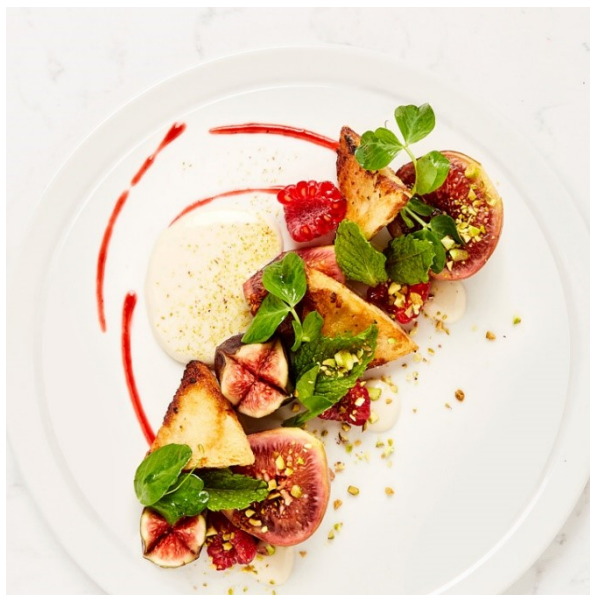


Fig and Pistachio Salad with Blue-Cheese Dressing

Servings: 4

Prep Time: 20min

Cook Time: ±40min



Ingredients

CROUTONS

- 4 slices Fresh or Italian bread
- 180ml (¾ cup) Blue Cheese Dressing + extra, to serve
- salt and freshly ground black pepper, to taste

RASPBERRY COULIS

- 300g (2 cups) fresh raspberries
- 4g (1 tsp) white sugar

SALAD

- 12 fresh figs
- salted butter, to fry
- 2 large handfuls fresh pea shoots
- 2 large handfuls fresh mint leaves
- Chopped and roasted pistachio nuts, to serve

Directions

1. For the croutons, preheat the oven to 180°C. Line a bake sheet with baking paper. Set aside until needed. Cut the crusts off the bread slices and cut each slice into 4 triangles. Brush both sides of the triangles with the Knorr Blue Cheese Dressing. Season to taste. Place on the prepared baking sheet and bake in the preheated oven until crispy, about 6 – 8 minutes. Remove from oven and set aside to cool.
2. For the raspberry coulis, place ½ the raspberries in a small saucepan. Add the sugar and cook over medium heat until the sugar has melted and the raspberries have broken down. Remove from heat and set aside until needed.
3. For the salad, split 6 figs in half lengthways and fry them in a knob of butter over medium heat until caramelised. Remove from heat and set aside. Cut the remaining figs into quarters. Set aside.
4. Combine the halved and quartered figs, remaining fresh raspberries, croutons, fresh pea shoots and mint leaves together in a bowl. Add a dash of the Knorr Blue Cheese Dressing and toss until the salad ingredients are well coated. Transfer to a salad bowl. Drizzle with the raspberry coulis and sprinkle with the chopped and roasted pistachio nuts. Serve immediately.