



There's a Chef in My Kitchen, LLC

Summer Fruits, Buffalo Mozzarella, and Prosciutto Salad *with Honey-Herbed Vinaigrette*

Serves 6

This is the easiest, most elegant salad you can serve when your goal is to impress. The salty and meaty texture of the prosciutto is the ideal platform for the combination of creamy, milky buffalo mozzarella and fresh, sweet figs and peaches. The final note of honey, lemon and herbs adds the final punctuation to the delightful combination of flavors in the mouth. Because of the relatively short season for figs and deliciously fresh, ripe, juicy peaches, serve this only during June and July when your market carries nature's finest specimens. If you long for some greens to make this a more classic salad, opt for micro or baby greens if you can find them.

Ingredients:

For the salad:

- 6 fresh, ripe figs (or more depending on your passion for fresh figs)
- 6 thin slices prosciutto (or at least 1 slice per fig)
- 1 8 ounce ball fresh buffalo mozzarella, drained and coarsely chopped
- 1 or 2 fresh, ripe peaches, pitted and cut into small, bite size chunks
- 4 cups micro greens (optional)

For the honey-herbed vinaigrette:

- 4 tablespoons champagne vinegar
- 2 tablespoons honey
- 2 tablespoons thyme leaves, coarsely chopped to release aromatics
- 2 teaspoons fresh chopped oregano
- 1 tablespoon hot water
- 1/4 cup high quality, extra virgin olive oil
- Sea salt, freshly ground pink peppercorns, to season
- 1/4 cup fresh basil leaves rolled then sliced thin to produce a chiffonade of basil, for garnish

Preparation:

On a chilled platter, scatter the microgreens, if using.

Using a sharp knife, slice through the top of the figs as if to quarter it; however do not cut through to the bottom. Gently squeeze the bottom of the fig and press on the cut pieces to open. Place on the chilled platter. Arrange 1 piece of prosciutto around each fig. Scatter the chopped mozzarella over the figs, prosciutto, and around the platter. Scatter the peaches over the mozzarella.

Prepare the vinaigrette: In a medium bowl combine the vinegar and herbs. Whisk in the hot water and then the olive oil. Continue to whisk until emulsified. Taste. Add salt and fresh ground pepper to season.

Lightly drizzle some vinaigrette over each fig, allow a little to fall in the center of each fig. Garnish with the chiffonade of basil. Serve.

courtesy of: www.TheresAChefinMyKitchen.com