

SUMMER VEGETABLE SALAD WITH TOASTED HALLOUMI AND SAFFRON DRESSING



INGREDIENTS

250g Pittas Halloumi, cut into 1cm pieces

300g dried pasta (orzo)

300g asparagus, ends trimmed, cut into bite size pieces

150g fresh peas

a handful of basil leaves, shredded

saffron dressing

50ml red wine vinegar

½ a tsp of saffron threads

1 garlic clove, crushed

zest and juice of a lemon

2 tsp Dijon mustard

125ml olive oil

METHOD

To make the dressing gently heat the vinegar and saffron in a small saucepan and bring just to a simmer. Remove from heat immediately and let it cool. Mix the cooled vinegar and saffron with the garlic, lemon zest and juice and the mustard. Whisk together, and then add the olive oil. Taste, and if it is too harsh for your liking you can soften some of the acidity with a bit of sugar. Set aside.

Place the Halloumi on a tray and grill under a high heat until it starts to colour. Leave to cool.

Cook the pasta in a large pan of salted water. When it is almost ready add the asparagus and peas. Turn the heat up and quickly bring back to the boil. As soon as it is boiling remove from the heat and drain – you barely want to cook the vegetables.

Place the drained pasta and vegetables in a large bowl and toss with the saffron dressing and Halloumi. Add the basil and season to taste. Eat at room temperature.