

## Grilled Prawn, Peach, & Prosciutto Salad



There are a few steps to this amazing salad but none of them are hard, and most can be done ahead of time.

If you want to make this, start the day before by making the Vinaigrette, Peach Puree, Pickled Blueberry and Whipped Goats Cheese.

All these components can be made ahead and kept in the fridge for up to 4 days. You can also eliminate the blueberries and cheese if you want.

This is a really nice dish for summer when the fruit is ripe and it's hot in the house because all of the main pieces can be done on the BBQ and assembled to service warm, but not off the grill. Here is what you need:

### To Assemble

6 Prawns  
6 Heirloom Cherry Tomatoes (various colours) sliced in half  
1 Peach (peeled and cut into 6 wedges)  
1 Nectarine (cut into six wedges)  
4 Slices Prosciutto  
Spiced Peach Puree  
Pickled Blueberries (make a day ahead, these are awesome in any salad)  
Whipped Goats Cheese (Make a day ahead)  
Baby Arugula (or other greens)  
Vinaigrette

Grill the prawns on the BBQ about 1 minute on each side until just cooked through  
Brush the fruit wedges with olive oil, season with salt & pepper and grill 30 seconds on each side on hot grill. You just want grill marks  
Grill the prosciutto until crispy

Use a spoon or squeeze bottle to make a base of peach puree on dinner plates  
Toss the arugula or other greens with the vinaigrette and arrange on the plate  
Arrange the grilled fruit wedges, tomatoes and blueberries on top of the greens  
Top with the prawns and season with salt & pepper.

### Vinaigrette

1 Tbsp Shallot finely diced

1 Tbsp White Wine Vinegar  
1 Tbsp liquid Honey  
2 Tbsp Olive Oil  
Salt & Pepper

### **Puree**

1 Peach, peeled and chopped  
¼ cup Onion, chopped  
½ tsp Fresh Ginger, finely chopped  
1 Tbsp Tomato Paste  
1 Tbsp White Wine Vinegar  
3 Tbsp Orange Juice  
1 Tbsp Brown Sugar  
¼ Tsp Gound Allspice  
1 Tbsp Olive Oil

Heat Olive Oil in a medium sauce pan over medium heat, add the Peach, Onion, Ginger & Tomato Paste and cook until the onions are soft and translucent  
Add the remaining ingredients stir and bring to a boil for 10 minutes.  
Add a little water if the mix looks dry

Remove from heat and puree in a blender until very smooth  
(Be very careful when processing hot items in a blender)

Pour into a squeeze bottle or bowl for storage.  
This will be served at room temperature

### **Whipped Goats Cheese**

150 ml Goats Cheese  
2 Tbsp Whipping Cream

Whisk cheese and cream together in a bowl until very smooth.

### **Pickled Blueberry**

½ cup fresh blueberries  
½ cup white wine vinegar  
3 Tbsp Sugar  
1 piece star anise

Put blueberries in a heat proof non reactive bowl  
Bring the vinegar, sugar and star anise to a boil and pour over blueberries. Let sit at room temperature until cool.