

Ham, Pickled Pear and Blue Cheese Salad



Serves 2

Prep 15

Cook 15

Easy

Ingredients

2 pears small, medium ripe
150ml cider vinegar
3 tbsp runny honey
8 black peppercorns
8 whole cloves
2 thick bread slices or ciabatta
olive oil
1 tbsp lemon juice
1 tsp poppy seeds
2 finely sliced shallots
celery stick 1/2, shaved into ribbons with a peeler
200g ham, cut into bite size chunks
120g blue cheese (stilton?) crumbled
2 good handfuls of mixed leaves

1. Peel, halve and core the pears, then slice into 1 cm thick moons. Immediately put into a small saucepan with the vinegar, honey and spices and heat until the liquid is just simmering. As soon as it is, take off the heat, cover and leave to pickle, stirring occasionally.
2. Heat the oven to 220C/ Fan 200C/Gas 7. Cut or tear the bread into chunky croutons. Mix with 1 tbsp oil and some seasoning, spread out on a baking tray and bake for 8 - 12 mins until golden.
3. Whisk 2 tbsp oil with 1 tbsp of the pickling liquid, lemon juice and poppy seeds, and drain the pears.
4. Tip the croutons, pickled pears, shallots, celery, ham, cheese, leaves and dressing into a bowl, toss together, then divide between the plates and serve.