

Peach and Parma Ham Salad



Serves 4 **Prep 15 mins**

Cooking 10 mins

Easy

Ingredients

75ml olive oil

15ml white wine vinegar

salt and freshly ground black pepper

250g French beans, tailed (keep tops on)

250g runner beans, destrired and cut into 2 cm lengths

4 ripe peaches

1 small handful basil, leaves picked

100g gorgonzola

4-6 slices prosciutto crudo (at least 1 slice per person)

1. Whisk together the oil and vinegar and season. Cook the beans in plenty of salted water for eight to 10 minutes, until properly cooked (like Angela Hartnett who's recipe this is, I hate beans with a bite) The beans also soak up more of the vinaigrette when they're good and soft. Drain and leave to cool.
2. Cut the peaches into thin slices, add to the cold beans with the basil and the vinaigrette, season and toss gently. Spoon onto a large plate, dot with little chunks of gorgonzola, tear the ham (or leave the slices whole, if you prefer) lay it on top and serve at room temperature.