

## Salad of Raspberries, Ricotta & Air-dried Ham



**Serves 2 Prep 5 mins**

**No cook**

**Easy**

### **Ingredients**

2-3 handfuls of baby leaf salad, rocket or frisée  
150g raspberries or more  
30-40g air-dried ham (Serrano or Parma ham)  
65g ricotta

### **For the dressing**

1 tsp finely chopped rosemary leaves  
2 tbsp extra-virgin olive oil  
1/2 tsp cider vinegar  
1/2 tsp honey  
salt & freshly ground black pepper

1. Put the dressing ingredients in a jam jar, screw on the lid and shake well to amalgamate. Spread the lettuce leaves over a large plate (or two smaller ones) and trickle a third of the dressing over it. Scatter the raspberries over the leaves (be generous with them), then tear the ham into shreds and add that too.
2. Dot the ricotta over the salad and trickle the remaining dressing over everything, making sure the rosemary is evenly distributed. Finish with finely grated lime zest and a trickle a little more honey if you wish. Serve straight away with some deli bread or focaccia.