

Sicilian Salad



Serves 4 as side

Prep 30 mins

No cook

Easy

Ingredients

1 small watermelon

2 small heads red chicory, stalks trimmed, leaves separated & large ones halved

15ml white balsamic vinegar (about 1 tbsp)

30g pistachios (preferably green Iranian)

100g aged pecorino (or a good aged parmesan), cut into irregular shards

25ml groundnut oil a handful fennel fronds, or fennel herb (about 1½ tbsp)

brioche baguette

1. Cut the melon in half through the width and reserve half for another use. Peel the other half of skin and the white pith, and then dice the flesh into 2cm pieces and put in a bowl along with the chicory leaves, season with salt and pepper, and mix in the vinegar.
2. Put a frying pan over a medium heat and toss in the pistachios, dry cooking for a few minutes, tossing, until they are fragrant and have started to release their oil. Season with salt, roughly chop and mix into the watermelon
3. Fold in the pecorino or parmesan and add the groundnut oil and fennel fronds. Briefly mix again and arrange so you can see all the elements. Serve with brioche baguette.
4. **Note:** the vinegar has to be white and relatively sweet. You can use moscatel vinegar if you can find it, but do not use dark balsamic. It is far too strong.