

Chef's Table: June '10

A warm summer salad of new potatoes, fresh peas, rocket, feta cheese with a balsamic and mint dressing

Taste all the flavours of summer in this fresh, warm salad from Russell's of Broadway. Don't forget to use your exclusive Taste Club voucher for 50p off rocket this month!

Serves 4

Ingredients

300g new potatoes, cooked, sliced and kept warm

200g fresh peas, cooked, sliced and kept warm

1 tbsp chopped chives

1 tbsp extra virgin olive oil

Salt & pepper

100g wild rocket leaves

150g watercress, trimmed of excess stalk

100g frisee endive, yellow only

400g feta cheese, crumbled

150g pitted black olives

100g toasted pumpkin seeds

Dressing

100ml balsamic vinegar

250ml olive oil

1 tbsp dry mint

½ tbsp castor sugar

Method

1. Toss the new potatoes, peas, chives and olive oil and season well
2. Mix salad leaves together
3. Whisk balsamic vinegar, sugar and olive oil until the sugar dissolves and add the mint and season
4. Arrange the potatoes and peas in the centre of four bowls
5. Put a handful of salad on top of the potatoes and divide the feta, olives and pumpkin seeds between the four bowls
6. Spoon the dressing over each salad and enjoy!

To drink

Our wine expert, Matt Cowan, from Vinology recommends **Château Hauts Vignals Corbières Blanc (£7.49)**

Matt says: *'For this summery menu you need something white, light and refreshing and fortunately the perfect wine arrived in all three stores this month! This Corbieres is a refreshing and elegant blend of Southern French white grape varieties. The bouquet is very floral with honeysuckle and orange blossom notes while the palate offers ripe tropical fruit flavours that are simply delicious. The only problem with this wine is, it's so good, it forces you to pour another glass!'*