

Warner's Budgens Taste Club

January 2010

Chef's Table

Just because it's winter, it doesn't mean you can't eat healthily. This simple winter salad from head chef *Will Greenstock at The Horse & Groom in Bourton on the Hill* uses the finest winter ingredients for the best flavour...

WINTER SALAD OF SHREDDED RAW SAVOY CABBAGE, CELERY, PROSCIUTTO AND RICOTTA WITH WALNUT PESTO.

(serves 4)

Ingredients

1 small savoy cabbage, outer leaves removed, cut in half and very finely sliced
4 sticks of celery (preferably taken from the centre of the celery head), washed and cut into thin matchsticks
4 slices prosciutto
200g ricotta
100g walnut halves
50g parmesan, grated
30g flatleaf parsley, finely chopped
50ml olive oil
1 small clove garlic, very finely chopped

Method

1. First make the pesto. Chop the walnuts very finely (or pulse in a food processor), then mix with the grated parmesan, chopped parsley, garlic and olive oil. Season to taste.
2. Then assemble the salad. Scatter the finely shredded savoy cabbage between four plates, then scatter over the celery matchsticks. Tear the prosciutto into strips and lay over the plates. Dot small amounts of ricotta over the top, then drizzle the pesto over the whole lot.

To drink

For all you detoxers out there, this winter salad goes fantastically well with a warming glass of Bottlegreen's Ginger and Lemongrass cordial.