

Spring Peas, Persian Feta and Mint Salad

INGREDIENTS

- 100g thinly sliced baguette
- Drizzle of olive oil
- Salt and pepper
- 150g fresh baby peas
- 100g sugar snaps
- 6 baby asparagus spears, trimmed
- 75g pea shoots
- 1 small bunch of mint, leaves only, torn
- 150g Persian feta
- 1 tbsp red wine vinegar

INSTRUCTIONS

1. Preheat the oven to 190C
2. Place bread on a lined baking tray and drizzle with olive oil and season with salt and pepper.
3. Bake for 5 minutes then turn over and bake for a further 5 minutes.
4. Blanch peas, sugar snaps and asparagus for 1-2 minutes in boiling water. Remove and place in icy water.
5. Place vegetables, torn mint, croutons and Persian feta on a platter.
6. Drizzle with a small amount of the oil from the Persian feta whisked with red wine vinegar when ready to serve. Season with cracked pepper.