

ROASTED TOMATO & FIG SALAD





ROASTED TOMATO, FIG AND DRAGONFRUIT SALAD WITH GREEN GODDESS DRESSING

Preparation time: 15 minutes

Cooking time: 1½ hours

Serves: 4-6

16 small tomatoes, halved
sea salt flakes and freshly-ground
black pepper
½ cup extra virgin olive oil
2 Lebanese cucumbers, seeded and
finely sliced
1 bunch watercress, picked
1 dragonfruit, peeled and iced
4 figs, quartered

½ bunch dill sprigs
¼ cup red mustard sprouts
1 bunch chives
1 bunch parsley leaves
4 cloves garlic
finely-grated zest and juice of 2 lemons
½ cup aioli
1 tsp green Tabasco

1 Preheat oven to 120°C. Toss the tomatoes with salt and pepper, then drizzle with half the olive oil. Arrange on a lined tray and bake for 1½ hours, until the tomatoes are wrinkled and shrunk. Allow to cool.

2 Combine the cucumbers, watercress, dragonfruit, fig, dill and mustard sprouts in a large bowl, add the tomatoes and mix again.

3 Put the chives, parsley, garlic, zest, juice, aioli and tabasco in a blender and purée until smooth. Season with salt and pepper, then drizzle over the salad.

PERFECT TO SERVE WITH: PORTUGUESE-STYLE BARBECUED CHICKEN.

COOK'S NOTES: Red mustard sprouts are widely available as small punnets in good grocers. They have a peppery and sharp flavour.