



## Pear and Parmesan Salad

**Season:** Winter

**Type:** Accompaniment

**Fresh from the garden:** Salad leaves

**Difficulty:** Easy

**Serves:** 32 tastes

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping board Chef's Knife Apple corer Peeler Tablespoon Teaspoon Jar Salad spinner	<ul style="list-style-type: none"><li>• 8 cups mixed salad leaves from garden, including: rocket leaves, red oak lettuce, witlof etc...</li><li>• 2 pears, cored, thinly sliced</li><li>• 1/2 cup shaved parmesan cheese</li><li>• 2 tablespoons olive oil</li><li>• 3 tablespoons red wine vinegar</li><li>• 1 tablespoon honey</li><li>• 2 teaspoons Dijon mustard</li></ul>

### What to do:

1. Thoroughly wash salad leaves and dry in the salad spinner.
  2. Core and very finely slice pear into 1mm slices.
  3. Shave the parmesan cheese, using a peeler
  4. Place oil, vinegar, honey and mustard in a screw-top jar. Secure lid. Shake to combine. Add to rocket mixture. Toss to coat. Serve.
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