



## AUTUMN FIG, WALNUT, PROSCIUTTO & PUMPKIN SALAD {SERVES 2}

This salad is a perfect option on those nights when you aren't in the mood for anything too heavy. Rocket has crisp, bitter leaves and is complemented perfectly by the salty prosciutto, the sweet pumpkin and the sticky glaze. If you can't find figs, you can substitute with thinly sliced pear.

1. Bring a saucepan of water to the boil and add the pumpkin. Blanch for 2 minutes then drain and run under cold water to stop the pumpkin overcooking. Set aside.
  2. Make the honey and balsamic glaze and simple lemon dressing.
  3. Heat the vegetable oil in a medium heavy-based frying pan over a high heat. Add the sliced haloumi and pumpkin. Cook, turning the haloumi once, until it's golden brown on both sides and the pumpkin is tender. Remove the pan from the heat.
  4. Meanwhile, combine the figs, rocket, prosciutto, zucchini and walnuts in a large bowl. Drizzle over the simple lemon dressing and toss gently to coat.
  5. Divide the haloumi and pumpkin between the serving plates and top with the dressed salad mixture. Drizzle over the honey and balsamic glaze and serve.
- 1/2 of a butternut pumpkin (squash), cut into 1.5 cm (5/8 inch) dice
  - 1 batch of honey and balsamic glaze (p. 173)
  - 1 batch of simple lemon dressing (p. 115)
  - 1 1/2 tablespoons vegetable oil
  - 100 g (3 1/2 oz) haloumi cheese, cut into 5 mm (1/4 inch) slices
  - 2 fresh figs, knobby tips cut off, sliced into thin wedges
  - a large handful of baby rocket (arugula)
  - 4 slices of prosciutto, torn
  - 1 zucchini (courgette), outer flesh shaved with a vegetable peeler, core and seeds discarded
  - 2 tablespoons walnut halves, broken into pieces with your hands