

Beckett's Farm







STARTERS

Avocado, Tomato & Mozzarella Salad



Method

1. Preheat grill to hot. Place the tomatoes in a single layer on a baking tray, season with salt and pepper, and sprinkle garlic and spring onions over. Drizzle a little rapeseed oil over.
2. Grill tomatoes for 4-5 minutes, or until just beginning to soften and the garlic turns golden
3. Place the tomatoes, garlic, spring onions and cooking juices in a bowl and add the balsamic vinegar, remaining rapeseed oil and mozzarella. Toss together gently and set aside
4. Peel, stone and quarter the avocados. Place 2 avocado quarters on each serving plate
5. Spoon the tomato mixture over the avocado quarters and serve

-  200gm cherry tomatoes
-  2 garlic cloves, peeled and thinly sliced
-  2 spring onions, trimmed and chopped
-  60ml rapeseed oil, 2 tbsp balsamic vinegar
-  150gm mozzarella balls, torn, 2 avocados
-  Salt and pepper

