

SUMMERTIME PEACH SALAD WITH PERSIAN FETTA

SERVES: 4



INGREDIENTS

SALAD

- 6 large ripe yellow or white peaches, stone removed and sliced into thick wedges
- 4 large tomatoes, sliced into thick wedges
- 1-2 avocados, skin and stone removed and sliced into thin style wedges
- 200g lettuce leaves or baby spinach
- 100-175g (half a tub) Yarra Valley Cheese Persian Fetta
- Handful fresh basil leaves
- Cracked black pepper to serve

METHOD

1. On a large plate or platter, arrange a layer of lettuce leaves.
2. Top with the tomato and peach wedges.
3. Nestle the avocado slices into the plate, off to the side.
4. Crumble our Yarra Valley Persian Fetta over the salad generously and top with fresh basil leaves and cracked black pepper.
5. To serve, drizzle spoonfuls of the herb oil from the fetta tub onto the salad for extra flavour and a lighter style dressing which doesn't overpower the beautiful fresh peaches.

TIP

Extra brownie points to you if you grill the peach wedges on the bbq before serving!



yarra valley cheese

The way cheese should be.