

Fattoush Salad with Persian Fetta & pomegranate molasses dressing

{ serves 4 – 6 }

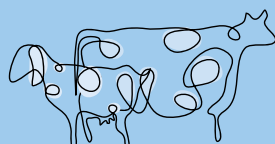


Ingredients

275g jar Yarra Valley Dairy Persian Fetta
1/3 cup pomegranate molasses
1/3 cup lemon juice
1 tsp sumac
Salt and pepper to taste
2-3 baby cos lettuce cut into wedges.
2 Lebanese cucumbers finely sliced
12 red radishes finely sliced
6 spring onions finely sliced
500g cherry tomatoes halved
1 bunch mint, leaves picked
100g pita crisps
Micro herbs to garnish (*optional*)

Method

Drain oil from fetta, reserving 1/2 cup of the oil for the dressing.
Whisk pomegranate molasses, reserved fetta oil, lemon juice and sumac.
Season to taste and set aside.
Arrange the lettuce, radish, cucumber, spring onions and cherry tomatoes on a serving dish. Drizzle with the dressing.
Crumble the Yarra Valley Dairy Persian Fetta over salad finishing with the pita crisps and micro herbs (if desired).



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