

WARM AVOCADO, BACON AND NEW POTATO SALAD

A delicious warm salad that makes an exciting lunch dish or a warming light supper.

Ingredients: Serves 4

2	Ripe Avocados
½	Red Pepper (very finely sliced)
250 g	Crispy Streaky Bacon
750 g	Baby New Potatoes (salad, waxy)
500 g	Mixed Salad Leaves (Radicchio, Sorrel, Rocket, Baby Spinach)
1 Bulb	Finely Sliced Fennel
200 g	Green Olives (Queen) – stoned
	Big Handful Flat-leafed Parsley
	Small Handful of Chives

Dressing:

	Olive Oil
½	Red Onion (finely chopped)
1	Clove of Garlic (crushed)
250 ml	Tub of Crème Fraiche
	Facing Heaven Cayenne Sauce

Method:

Boil the potatoes in salted water until almost cooked (for this recipe the potatoes are better if they remain firm). Refresh in cold water and cut into 10 mm slices. Marinate in the dressing for 15 minutes. Lay the strips of streaky bacon on an oiled baking tray and place another oiled tray on top to keep the bacon flat. Bake in an oven gas on mark 6 or 180°F until crisp. Take out and slice into 25 mm pieces. Combine all the salad leaves, fennel and pepper (finely sliced into 2 mm thickness). Add the sliced olives and roughly chopped herbs. Peel and remove stone from the avocados and cut each half into 10 mm slices. Combine the salad leaves, pepper, avocado and bacon together and then add the potatoes in the dressing (re-warm if necessary). It is important that the salad is combined when all the ingredients are still warm.

Dressing:

Gently cook the onion and garlic in the olive oil until soft but not coloured. Add the crème fraiche and warm through. Add 4 dessertspoons of Facing Heaven Cayenne Sauce and mix.