

Garden salad with Pepper Berry Leaf Dressing

Equipment:	Ingredients
<p>clean tea towel chopping board cook's knife citrus juicer metric measuring cups and spoons salad spinner mortar and pestle Shallow bowl Spatula whisk large bowl tongs salad bowls or platters</p>	<p>For the dressing: 1 clove garlic, peeled and finely chopped A few pepper berry leaves, finely chopped 1/2 tsp salt Juice of a lemon or 3 tsp vinegar 1 cup extra-virgin olive oil freshly ground black pepper, to taste</p> <p>For the salad: 1 bunch mixed salad leaves, washed, dried and carefully torn, not cut 1 bunch small leaves and soft-leaved herbs, washed, dried and torn (e.g. rocket, beetroot leaves, baby spinach, sorrel, mizuna, parsley) Edible flowers to garnish</p>

Method:

Remember to clean up your workstation as you go

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Make sure you wash and dry the salad leaves very gently, without bruising them.
3. To make the dressing, place the **garlic** in the mortar with a pinch of **salt**, then pound it with the pestle until it becomes a paste.
4. Add the **lemon juice and the pepper berry leaves** to the mortar, and gently mix together combine.
5. Empty the garlic mix into the shallow bowl and scrape out the mortar with the spatula. Put aside.
6. Into the large bowl whisk the olive oil and add some pepper, then whisk in the garlic mix lightly to combine.
7. Tip the salad leaves and herbs into the bowl with the dressing, then very gently turn them in the dressing with tongs or your hands.
8. Serve into salad bowls using tongs, leaving behind the dressing that does not cling to the leaves. Scatter with flower garnishes.

