

## Cote Hill White, Asparagus, Broccoli and Pine Nut Salad

One for the asparagus season, this is a great salad for a fancy starter or as a side for a main.

Serves 4

30mins

### Ingredients

- 🥜 50g Walnuts/Pine Nuts
- 🥜 200g Purple sprouting broccoli
- 🥜 200g Asparagus (woody stems removed)
- 🥜 One Cote Hill White (100-150g fresh curd cheese)
- 🥜 Large handful watercress
- 🥜 1 tablespoon finely chopped mint
- 🥜 2 tablespoons Rapeseed oil
- 🥜 2 tablespoons balsamic vinegar (white if possible)
- 🥜 seasoning



1. Toast the nuts until just colouring set aside to cool
2. Cook the broccoli and asparagus in boiling salt water adding the asparagus after a minute. Make sure the veg is al dente. Drain and pat dry with paper towel
3. When cool slice both veg into into even chunks
4. Tear the watercress into a bowl then add the cooled asparagus, broccoli, mint, nuts, half the Cote Hill White (crumbled) and toss with the oil, balsamic and seasoning.
5. Crumble over the remaining cheese



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