

Avo and goats cheese salad

Serves 4

2 firm, ripe avos cut into chunks
2 cups roughly chopped sweet melon
16 spears of Asparagus lightly steamed and halved
10 sweet basil leaves roughly chopped
½ cup black olives
Salt and freshly ground black pepper
250 g chevin
150 g pancetta crisply cooked and chopped

On a platter arrange all the ingredients in layers except the pancetta and goats cheese, which you will scatter over the top. Drizzle with the dressing when you are ready to serve.

Dressing

3 tbsl Extra virgin olive oil
2 tbsl Jenny Morris Private Collection Sauvignon Blanc

Shake the ingredients together and drizzle over the salad.

Jenny Morris Private Collection Sauvignon Blanc

Freshly cut grass, asparagus and sweet melon tones are all evident on the nose. The palate enjoys a fresh and crisp finish.

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