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Ingredients

For 4

- 4 ripe peaches
- 8 slices of prosciutto or other air-dried ham
- 2–3 x 125g (4½oz) buffalo mozzarella
- sea salt and pepper
- a small handful of mint leaves
- extra-virgin olive oil

Good Things to Eat

Peach, prosciutto and mozzarella salad

When this is made with milky fresh mozzarella and chin-dribblingly ripe peaches, it's hard to imagine a more blissful – and blissfully simple – summer lunch. For the ham, you could use any air-dried ham: prosciutto, Parma, Serrano or one of the good British equivalents, such as Denhay.

Slice the peaches, removing the stones, and arrange them on a plate. Drape the ham nonchalantly among the slices, then tear up the mozzarella and tuck it in. Season, scatter over the mint and splash with olive oil.



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