



goodfood
SUBSCRIBER
CLUB

Exclusive subscriber-only recipe

Fig & mozzarella salad with pesto dressing

Fig & mozzarella salad with pesto dressing

SERVES 4 as a starter or side **PREP** 5 mins **COOK** 2 mins **EASY** V

Collect your monthly exclusive recipe cards and keep in your Good Food Subscriber Club wallet.
Didn't receive one? Please let us know - gfsclub@immediate.co.uk

25g pine nuts
50g vegetarian pesto (fresh or from a jar)
1 tbsp Dijon mustard
½ tbsp honey or sugar
½ lemon, juiced
4 tbsp extra virgin olive oil
100g rocket
6 ripe figs, halved or quartered
2 buffalo mozzarella, at room temperature
focaccia, to serve (optional)

1 Toast the pine nuts in a dry frying pan for 2 mins until golden brown and smelling toasted. Remove from the pan and leave to cool.

2 Whisk the pesto, Dijon, honey and lemon juice with some seasoning in a large bowl. Slowly drizzle in the olive oil until you get a smooth, thick dressing.

3 Add the rocket to the dressing bowl and toss briefly, then pile onto a large platter, or four small plates. Top with the figs and tear over the mozzarella. Drizzle any remaining pesto from the bowl over the top, and scatter with the pine nuts. Serve with focaccia, if you like, or as a small plate with other antipasti.

GOOD TO KNOW calcium • fibre • iron • 1 of 5-a-day • gluten free

PER SERVING 564 kcal • fat 35g • saturates 11g • carbs 41g • sugars 41g • fibre 8g • protein 17g • salt 1.4g



Our chef's secret twist

'I try to use storecupboard staples in different ways if I'm pressed for time and entertaining. I always have pesto in my fridge, and decided to turn it into a dressing for a dinner party starter. This is now my go-to recipe when figs are in season.' **Anna Glover,**



COOK & SHARE TO WIN

Share photos of your recipes for the chance to win a fabulous **Stellar Electricals induction hob - worth £105**. Perfect for entertaining your guests.



Post on Instagram and Twitter **#bbcgoodfood** or email **gfsclub@immediate.co.uk**

T&Cs: Valid for UK and Channel Islands subscribers only, excludes Northern Ireland. One winner per month. Closing date is delivery date of next issue. For full terms and conditions visit bbcgoodfood.com/subclubcomp.