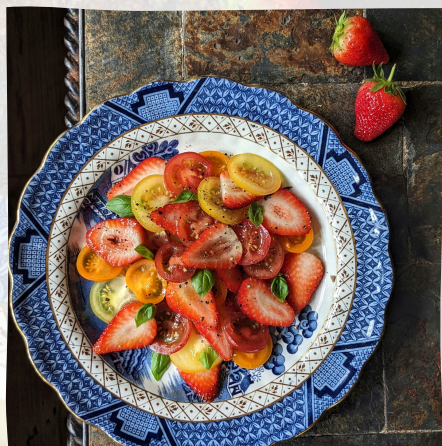


Secretts Strawberry Salad

WITH TOMATOES & BLACK GARLIC BALSAMIC DRESSING

This stunning summer salad is a perfect accompaniment to grilled fish or meat. New season strawberries with stunning Isle of Wight tomatoes. Simply layer the fruits together with some basil leaves and garnish with black garlic balsamic vinegar. Fresh, tangy and unctuous. Lots of ways to take this up a notch too with a sprinkle of feta or a burrata. All the ingredients can be found in the farm shop.



Ingredients

- 2 punnets of Secretts Strawberries
- 1 punnet of Isle of Wight mixed colour plum tomatoes
- 1 bunch of fresh basil
- 2-3 tablespoons of Black Garlic balsamic vinegar or regular Balsamic if you prefer
- A drizzle of extra virgin olive oil
- Freshly ground black pepper

Method

Simply slice up the tomatoes and strawberries. Arrange the tomatoes on a plate with top with the strawberries and fresh basil leaves. Season with sea salt and a good twist of pepper and drizzle with olive oil and some black garlic balsamic vinegar.

Enjoy.



WITH TOMATOES & BLACK GARLIC BALSAMIC VINEGAR



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