

MOROCCAN ROAST PUMPKIN, WATERCRESS AND FETA SALAD

Silvia Hart from Honey Lady combines her mallee honey and Anouar Senah's ras el hanout to make this Moroccan roast pumpkin, watercress and feta salad with mallee honey and lemon dressing.

Ingredients:

Olive oil
Anouar's ras el hanout
2 cups, chopped butternut pumpkin
250g, green beans
2 handfuls, baby spinach
1 bunch, watercress
Fresh thyme
200g, feta
½ cup, coarsely chopped almonds

Dressing:

2tbsp, olive oil
2tbsp, Dijon mustard
2tbsp, lemon juice
2tbsp, orange juice
2tbsp, Honey Lady Raw Mallee Honey

Method:

Rub pumpkin with olive oil and ras el hanout mix. Roast at 200C until cooked through. Cool. (Cook extra with dinner the night before to use in salads the next day.)
Blanch green beans and plunge in cold water to stop cooking process (preserves colour and crispness).
Combine all salad ingredients into bowl or onto platter. Whisk all dressing ingredients together and add to salad.



Silvia Hart of Honey Lady and Anouar Senah of The Moroccan Chef both have stalls at the Adelaide Showgrounds Farmers Market every Sunday from 9am to 1pm

Honey Lady's recipe in *Adelaide Matters*, July 2011 (Issue 136), pg 45

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