

Ingredients

Salad

- 60g rocket
- ½ cup exotic tomatoes – sliced in half
- 4 large strawberries – thinly sliced
- ½ disk plain feta – broken into bits
- ⅓ cup edible petite flower
- ½ medium size avocado – sliced
- 1 tbsp. crispy onion sprinkle
- 3 stalks red salad onions – chopped
- Hawaiian Black Salt

Dressing

- 2 tbsps. Dijon mustard
- 3 tbsps. olive oil
- 2 tps. red wine vinegar
- 1 tbsp. honey (more if needed)

Method

1. Wash the veggies in a colander ensuring that all the liquid drains out. Shake the colander to drain the excess liquid.
2. In a flat platter, layer the ingredients alternately starting with the rocket, then the tomatoes, salad onions, feta, strawberries and avo. Add the petite flower leaves and onion sprinkle to the top on the salad. Then sprinkle a bit of the black salt over the avo slices.
3. To make the dressing, combine all of the ingredients in a bowl and whisk using a fork to combine everything. Taste to see if you need to add more honey. Drizzle the dressing over the salad when you are about to serve it.
4. This is a small salad that serves 3-4 people as a side. You can double the ingredients for a larger quantity. The dressing should still be enough for a larger salad.

