



INGREDIENTS

- 2 eggs
- 1 tablespoon dukkah
- 160g thinly sliced bresaola (about 24 thin slices - see below)
- Extra virgin olive oil, for drizzling
- 2 cups watercress sprigs
- ¼ cup finely sliced celery heart

Pomegranate Dressing

- 1 teaspoon salt flakes
- 1 tablespoon lemon juice
- 2 teaspoons pomegranate molasses
- ¼ cup extra virgin olive oil

Salumi Australia makes an excellent bresaola.

Bresaola, Watercress & Egg Salad

I fell in love with bresaola when I was researching A Lombardian Cookbook in Italy with Alessandro Pavoni. A specialty of Lombardy, bresaola is salt-cured beef eye round that's dried in the crisp Alpine air. Virtually identical to Swiss bündnerfleisch (viande des grisons) from just across the border in the canton of Graubünden, it has a beautiful deep red colour. It's best kept raw and served simply and is also similar to Middle Eastern bastourma, which is what inspired this salad. Add some crusty bread and a glass of Grey Sands rosé and I'm in heaven.

Serves 4 as an entrée

METHOD

1. Make Pomegranate Dressing: dissolve salt in lemon juice in a screw-top jar, add remaining ingredients and shake to emulsify. Set aside.
2. Boil eggs for 3 minutes, crack all over with a teaspoon and put into cold water for a few minutes.
3. Carefully peel under gently running cold water.
4. Roll in dukkah to coat well, then set aside.
5. Arrange bresaola on plates in a circle and drizzle with a little oil.
6. Toss watercress and celery with Pomegranate Dressing and mound in the centre of the bresaola.
7. Cut eggs in half and nestle it into the centre of the watercress, cut side up.
8. Sprinkle with a little extra dukkah and serve.