



Salad with Persian Fetta & Bottarga

Bottarga – salted, dried mullet roe – is the most popular seasoning in Sardinia. It's grated over pasta, sliced as an antipasto and shaved over salad. This simple salad marries creamy, salty, tangy Persian fetta with salty, umami-rich bottarga and the crisp, sweet crunch of celery heart on soft lettuce leaves.

Serves 4 as a side dish or antipasto



INGREDIENTS

- 1 red oak leaf lettuce
- 2 stalks celery heart (about 20g/¾oz)
- 100g Persian fetta (3½oz)
- 30g bottarga, peeled and sliced (1oz)
- Agrodolce white wine vinegar, for drizzling
- Extra virgin olive oil, for drizzling

METHOD

1. Wash and dry lettuce well and arrange it on a platter.
2. Slice celery heart finely and scatter it over the lettuce.
3. Dot fetta evenly all over the lettuce.
4. Crumble bottarga over the top.
5. Drizzle a little vinegar over the top.
6. Add a generous drizzle of oil.
7. Serve immediately.