

# BRESAOLA AND ORANGE SALAD

SERVES 4 AS A STARTER

*I would not have believed that this is as delicious as it is. When my husband ordered it in a restaurant I thought it sounded awful, and then spent most of the meal trying to work out all the ingredients. It's an excellent starter, or as part of a buffet, and it looks lovely on the plate.*

## INGREDIENTS

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|     |        |                         |
|-----|--------|-------------------------|
| 200 | gm     | Bresaola, sliced thinly |
| 1   |        | orange                  |
| 2   | sticks | celery                  |
| 50  | g      | parmesan in tiny pieces |
| 1   | tbsp   | olive oil               |

## INSTRUCTIONS

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Lay the bresaola on a long plate. Chop celery and parmesan into very small cubes – about half a centimeter. Cut the oranges, extracting the pieces of orange between the segment 'skins' – I don't know what the technical term for this is! Hold orange over a bowl as you do this, so the juice is collected. Cut each piece of orange into three or four small pieces.

Just before you are ready to serve, sprinkle the Parmesan, celery and orange pieces over the bresaola, together with a little of the collected orange juice, plus a sprinkling of olive oil, and serve.