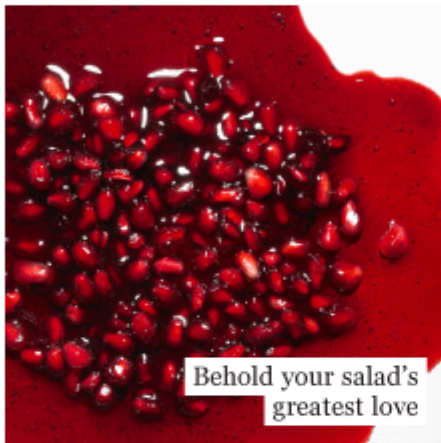




"Splendid!" @louisetilley

BE A SALAD-MAKING NINJA

We're not sure what the weather's doing, but it is summer, so here are our favourite ways to tart up a bowl of leaves



Behold your salad's greatest love

OUR TURKISH CHOICE

Influenced by London's many Turkish restaurants, Team ES have taken to dressing salads with sweet-sour **pomegranate molasses** and the faintly citrusy spice **sumac**, both available in supermarkets nationwide. Great with lightly grilled onions and loads of chopped parsley; it feels like holiday food.



Say hello to our little friends

THE BRIT INGREDIENT

"Morecambe Bay shrimps are wonderful in a summer salad," says Catherine Gazzoli, CEO of **Slow Food UK**. "They have a really succulent taste and go beautifully with a light vinaigrette. They're also one of our 'Ark of Taste' foods, traditional products in danger of being lost, so we're working hard to help preserve them."



Red, white and

THE TASTY ITALIAN

"Watermelon, when in season and ripe, is hard to beat," says **Aldo Zilli**, chef-patron of the Zilli restaurants. "I like to grill it to add sweetness and crunch to any salad. My favourite combination is with bitter peppery endive leaves balanced out with some mint, crumbled blue cheese and walnuts

Article courtesy of Emerald Street: <http://clixtroc.com/goto/?47419>