

## Cabbage, Radish, Pea, Mint and Parmesan Salad

Serves 6 as an accompaniment

### Ingredients

500 g cabbage, finely shredded  
12 slices of pancetta  
1 cup (loosely packed) mint, torn  
1 long red chilli, deseeded, finely chopped  
100 ml extra virgin olive oil  
Sea salt

150 g peas, fresh podded, or frozen  
150 g radishes, thinly sliced rounds  
1 cup (loosely packed) continental parsley leaves, torn  
60 g parmesan, finely grated  
50 ml lemon juice  
cracked white pepper

### Method

Blanch peas in boiling salted water for about 2 minutes until cooked and refresh in ice cold water, then drain and set aside. To crisp the pancetta, place on a tray and either cook under a grill or in the oven at 170 degrees. Cook until it becomes crisp, drain on absorbent paper and set aside.

To make the dressing simply, mix the extra virgin olive oil and lemon juice together and season with salt and pepper.

Mix the cabbage, peas, radish, chilli, herbs and 2/3 parmesan in a bowl. Pour over the dressing, mix well and taste, adjust the seasoning if required. Serve in a bowl and top with remaining parmesan and the crispy pancetta, broken into pieces.

