



BARBECUED NECTARINE WEDGES, PANCETTA AND FETTA SALAD



Over the years, the quality and size of nectarines has improved enormously and they can withstand processing without bruising. For the dish, select fruit that is just ripe so you get the benefit of the full flavor.

Pairs well with McWilliams Hanwood Estate® Cabernet Sauvignon

Serves 4

- 2 large nectarines, just ripe
- 1/2 cup canola oil
- 1 teaspoon Dijon mustard
- 1/2 teaspoon vanilla essence
- 2 tablespoons white wine vinegar
- olive oil spray
- 8-12 slices pancetta
- Four 3/4 in slices Cinnamon Zucchini Bread
- Salad greens
- 7 oz feta cheese, crumbled

In the kitchen

Wash the nectarines and halve, then cut the halves into wedges. Make the dressing by whisking together the oil and mustard; when combined, whisk in the vinegar & vanilla essence. Set aside but do not refrigerate

At the barbecue

Spray the nectarine wedges with oil and place on the open grill of the barbecue. Cook the nectarine wedges quickly, turning them regularly and remove when they are well marked.

At the same time cook the pancetta on the flat plate. When crisped and browned, remove to a plate lined with paper kitchen towel

Spray the bread with oil and brown both sides on the open grill.

At the table

Place salad greens in large bowl, top with the nectarine wedges and feta cheese, crumble over the crispy pancetta and add the dressing. Serve with the Cinnamon Zucchini Bread.

Recipe courtesy of Peter Howard

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