

Raw veg, spelt, ricotta salata & bitter leaf salad

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Looking for healthy salad ideas? Try this from celebrity chef Bill Granger.

Ingredients (serves 6-8, together with other side dishes)

- 100 g (½ cup) spelt, rinsed
- Juice 1 lemon
- 3 tbsp olive oil
- 1 fennel bulb
- 2 zucchinis
- 200 g [asparagus](#), thinly sliced on the diagonal
- Small bunch basil, leaves picked
- 200 g rocket leaves
- 100 g ricotta salata, thinly sliced

METHOD

Cook the spelt in salted boiling water for 20 minutes until al dente. Drain. Toss in the lemon juice and olive oil and set aside to cool.

Use a mandolin or potato peeler to make thin fennel and zucchini shavings. Toss into the cooled

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spelt, adding the asparagus, herbs and salad leaves.

Season with sea salt and transfer to a large platter before topping with the ricotta salata.

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Recipe from [Bill's Italian Food](#), RRP \$49.99

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