



## PINK GRAPEFRUIT, AVOCADO AND BURRATA SALAD

Serves 2

### INGREDIENTS:

100g bag of watercress  
1 pink grapefruit  
1 avocado  
1 burrata

For the dressing:

2 tbsp golden caster sugar  
2 tbsp Campari  
2 tbsp cider vinegar  
4 tbsp olive oil

### METHOD:

- 1 Roughly chop the water cress and put it into a large bowl. Add the peeled segments of the grapefruit to the watercress. Squeeze any remains of the grapefruit into a jug.
- 2 To make a syrup add the sugar and the Campari to a saucepan until it becomes thick. Add the the grapefruit juice and the cider vinegar. Whisk in the olive oil and season to taste.
- 3 Pour the vinaigrette over the salad.
- 4 Half stone the avocado and slice it. Add to the salad.
- 5 Just before serving tear up the burrata and portion evenly.