



Beef Bresaola with Stilton & Pear Salad

Creamy stilton and pear are complemented by the beefiness of cured bresaola

Serves: 2

Prepare: 10 Minutes

Cook: 1 Minute

Difficulty: easy

Ingredients

- 70g [organic beef bresaola](#)
- 1 ripe pear
- 100g stilton
- 170g rocket
- 100g hazelnuts
- 3 tbsp olive oil
- 1 tbsp balsamic vinegar

Method

1. Tear your beef bresaola by hand / crumble your stilton into smaller pieces
2. Slice your pear and crush your hazelnuts
3. Assemble on top of a bed of fresh rocket
4. Mix the oil with the balsamic vinegar and pour over to serve
5. Serve with lovely sliced crusty bread to mop up any remaining dressing