

Strawberry Palm Tree Salad

Makes 4

What to find:

4 pieces Parma Ham
Half cucumber
450g Strawberries

For the **lemon and strawberry vinaigrette**

125g strawberries
Juice half lemon
50ml olive oil
Pinch sugar
Black pepper

Kitchen Stuff:

Food processor
Jam jar with a lid
Chopping board
Rounded edged kitchen knife
Grater
Sieve
Four plates



What to do

1. Make the dressing. Hull the strawberries and put them in a food processor with the lemon juice. Whiz to blend and sieve the puree into a bowl to remove the seeds. Always have dry hands when using electrical equipment. A grown up should do this for younger children.
2. Put the sieved strawberry puree, olive oil and black pepper into a jam jar. Securely replace the lid and shake well. Add sugar to taste.
3. Roll the ham to make 4 palm tree trunks and place on four plates.
4. Grate the cucumber and drain it very well. Arrange most of the drained cucumber along the bottom of the trunks.
5. Cut the strawberries into four and arrange to form palm leaves.
6. Add a few circles of shredded cucumber to make coconuts.
7. Drizzle with the strawberry dressing.

ALWAYS HAVE A GROWN UP IN THE KITCHEN WITH YOU, WHEN YOU COOK