

MAY QUEEN SALAD

3 ounces (75g) watercress leaves (from about 1 pound of plants)
4 ounces (100g) shelled peas (or defrosted frozen peas)
3 ounces slivered almonds (75g), lightly toasted in a dry pan over medium heat then cooled completely
½ ounce (15g) edible flowers

Toss together the watercress, peas, and almonds in a large bowl. Dress with sherry vinaigrette (below) and top with edible flowers.

Serves 4



SHERRY VINAIGRETTE

3 tablespoons extra-virgin olive oil
1 tablespoon sherry vinegar
pinch sugar
salt and pepper to taste

Shake or whisk together all ingredients.