

## Plum, sweet potato and gorgonzola salad

Preparation time: 15 minutes

Cooking time: 30 minutes

Serves: 4

### Ingredients:

- 2 large sweet potatoes, scrubbed and cut into wedges
- 1 garlic clove, finely chopped  
(save a little for the dressing below)
- 2 tbsp olive oil
- 1 fresh fennel bulb, finely sliced
- 1 tsp ground cumin
- ½ tsp chilli flakes
- ½ tsp ground ginger
- ½ tsp ground nutmeg
- ½ tsp smoked paprika
- Salt and freshly ground black pepper
- 120g baby spinach leaves
- 3-4 South African plums, halved, pitted and sliced
- 50g gorgonzola, coarsely crumbled
- 50g toasted pecan nuts

### Dressing

- 2 tbsp olive oil
- 1 tbsp red wine vinegar
- fennel slices
- salt and freshly ground black pepper



### Method:

1. Pre-heat oven to 180°C, fan oven 160°C, Gas Mark 4.
2. Combine the sweet potatoes, garlic, oil, fennel and spices in a bowl. Season to taste and tip into a roasting tin.
3. Bake for about 25-30 minutes until the sweet potato is soft and caramelised. Cool.
4. Scrape up the spiced cooking oil from the roasting tin and add the 2 tbsp of olive oil and the red wine vinegar. Check the seasoning and add some finely sliced fennel.
5. To serve, share the spinach leaves between 4 plates. Toss the roasted sweet potato with the dressing and place on top of the spinach. Arrange a few sliced plums on top and scatter with gorgonzola and pecans.

**Recipe created by Reuben Riffel, head chef at Reuben's Restaurant, Franschhoek, South Africa**