**Salad of Stracciatella, Highbank Orchard Syrup, Rocket Leaves, Roast Hazelnuts, Myrtle berries and Mint**

Serves 4

Stracciatella is a rich filling found in the middle of burrata. It is actually little shreds of the cheese which has been soaked in cream and then filled into the centre of each pouch of cheese. It can be difficult to find in lovely fresh condition but one can make a good and delicious approximation using shredded mozzarella soaked in cream.

**Serves 4**

Stracciatella approximation made with 1 ball, c 150g of mozzarella thinly sliced and cut into shreds or strings the thickness of a drinking straw, and soaked in 4 tablespoons cream

24 hazelnuts

2 tablespoons highbank orchard syrup

2 tablespoons olive oil

1 tablespoon lemon juice

4 handfuls ( c 120g) of rocket leaves, washed and dried

32 myrtle berries ( Myrtus Ugni)

20 mint leaves

Salt and freshly ground black pepper

Place the hazelnuts on an oven tray and roast in a pre-heated oven 200c for c 10 minutes until well coloured and the skins are beginning to lift off the nuts. Remove and cool and rub off and discard the skins. Chop coarsely.

Whisk the apple syrup, olive oil and lemon juice and season to taste with salt and pepper.

To assemble the salad, place the rocket leaves on a large and shallow serving dish. Spoon over the stracciatella and cream. Drizzle on the apple syrup dressing. Sprinkle on the hazelnuts and myrtle berries. Tear the mint leaves on to the salad and serve as soon as possible.