

ROSELLE & KATUK : Late Summer Salad



INGREDIENTS:

- 8 fresh Kadota figs and 8 Black grapes per serving
- 3 small to medium [Roselle](#) leaves
- 1 side stem of Katuk leaves
- Walnut oil (or other flavored oil compatible with fresh fruit)
- 1/4 lemon

PREPARATION:

- Cut the figs in quarters and the grapes in half.
- Wash the Roselle and Katuk leaves and lightly salt them.
- Remove the center spine from the Roselle leaves.
- Slice the Roselle leaves into half moon shapes.
- Combine the fruit and the leaves in bowl.
- Drizzle with Walnut oil and a squeeze of lemon and toss lightly.
- Arrange the fruit and leaves in the bowl and serve.