

Simple food

Brie and rocket salad with pomegranate dressing



This recipe is based on a well-known creation of [Donna Hay](#), who publishes a wonderful food magazine and is one of my favourite cooks and cook book authors. She makes beautiful food using everyday ingredients – fresh, simple and creative – and her photography is spectacular. Her recipe uses dried cranberries in the dressing, but pomegranates are in season and the moment and their jewel-like colour and explosion of tart and sweet flavour seemed to me to be a perfect alternative to cranberries. It's crispy, and creamy and bright – and superb as a light lunch or starter before a richer main course. We eat this salad with a glass of Riesling, the perfect accompaniment.

Serves 4

2 cups baby rocket
120 g crisp flatbread
250 g brie, cut lengthwise, into thin slices
1/3 cup pomegranate seeds and juice (1/2 a medium sized pomegranate)
2 tablespoons olive oil
1 1/2 tablespoons good quality red wine vinegar
sea salt and black pepper

Place the pomegranate seeds and juice, the olive oil, and the red wine vinegar in a small glass jar. Cover and then shake until well mixed. Season to taste with sea salt and freshly ground black pepper. On four plates, layer the flat bread and brie and then place the rocket on top. Carefully spoon some of the dressing on top and drizzle a little more onto the plate. Serve immediately.

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