



Fossil Farms Stone Fruit Salad with Hot Coppa and Ricotta Salata

Serves 4

The melon and prosciutto salad is a classic Italian staple in the summer time. This is a riff on that salad highlighting different flavors and textures of ripe summer stone fruits with a nice gentle heat of spicy Coppa instead of prosciutto. Use whatever looks good at the market. You can even add tomatoes to the mix.

Ingredients

One 8 oz. block of Ricotta Salata, cut into medium dice

3 tbsp. chardonnay vinegar

Juice of 1 lemon

¼ c extra-virgin olive oil

1 tsp coriander seeds, toasted and crushed

2 ea. peaches, pitted and cut into thick slices

1 ea. nectarine, pitted and cut into thick slices

2 ea. plums, pitted and cut into thick slices

1 c cherries, pitted and halved

1 pkg. [Mosefund Mangalitsa sliced Coppa, julienned](#)

Fresh parsley and sorrel, coarsely chopped

¼ c toasted pine nuts

Kosher salt and pepper

Directions

1. In a medium-large mixing bowl, add all chopped ingredients except for pine nuts and a pinch of chopped fresh herbs.
2. Allow to marinate an hour before serving.
3. Toss again to redistribute the dressing, which will now contain juice released from the fruit.
4. Top with fresh herbs and toasted pine nuts.