**Summer berries Salad with a Parmesan Basket**

*This very simple starter is a masterpiece - everyone will think you’ve been slaving away in the kitchen for hours.*

Serves 4

100 g (4 oz) Parmesan, finely grated

about ½ tsp cracked black pepper

100 g (4 oz) soft goat’s cheese, cut into chunks

100 g (4 oz) small strawberries, hulled and halved

50g (2 oz) raspberries

1 large bunch mixed baby salad leaves

2-3 tbsp orange juice

2 tbsp balsamic vinegar

Heat a non-stick frying pan until warm. Sprinkle some parmesan into the centre of the pan in a circle that is about 10 cm/4 in in diameter. Add a good sprinkling of pepper and cook for 2-3 minutes until the fat starts to separate from the cheese and bubble. Remove from the heat and leave to cool for about 1 minute.

Using a spatula, remove the melted cheese disc from the pan. Shape the cheese basket around the end of a straight-sided tall glass and hold for 30 seconds to 1 minute until set. Transfer to a wire rack and allow to cool completely. Repeat with the remaining ingredients until you have four cheese baskets in total.

In the meantime, place the goat’s cheese in a bowl with the strawberries, raspberries and mixed leaves. Drizzle over the orange juice and balsamic vinegar. Toss the ingredients until coated.

To serve, arrange the cheese baskets on serving plates and spoon in the dressed fruit and salad mixture, allowing it to tumble out on to the plates.