**Spicy spring salad**

*Salad:*

Small bunch Rocket, leaves and flowers

1 Lettuce (or 4 cups mixed leaves)

2 cups Endive

2 Tbsp Capers

1 Red onion, finely sliced (using a peeler)

Nasturtium leaves

Topping:

Nasturtium flowers

Borage flowers

Rocket flowers

***Honey dressing:***

**1 Tbsp + 2 tsp fresh lemon juice**

**1 tsp finely grated lemon zest**

**1 Tbsp honey (runny)**

**1/2 tsp chopped thyme**

**1/4 cup extra-virgin olive oil**

**¼ tsp salt and pepper**

**¼ tsp chilli flakes**

**Method:**

1. Pick and wash the salad leaves in very cold water. Allow to drain and then spin dry. Lay out the washed leaves on a large platter with a towel underneath. Reserve the nasturtium leaves, remove the stems and finely slice for the topping.
2. Slice the onions and soak in cold water
3. Make the salad dressing: in a small bowl, whisk the lemon juice with the lemon zest, honey, and thyme. Mix in the oil and season. (as found on foodandwine.com)
4. Assemble the salad: In a large mixing bowl dress the leaves with salad dressing. Spread them across a serving platter and scatter over the slices of onion, capers and flowers. Finally scatter the nasturtium leaves across the top and serve.