

INGREDIENTS:

- 250g cold roast chicken
- 2 tablespoons good-quality mayonnaise
- Finely-grated zest and juice of half a lemon
- 4 grindings of black pepper
- Small pinch of salt
- 1 tablespoon finely-chopped fresh chervil and thyme
- 20 seedless white grapes
- 1 ripe but still firm peach

TIME: 30 Mins**SERVING:** 4 people

In a bowl beat together the mayonnaise, lemon juice and zest, pepper, salt and herbs and chill for two hours to allow the flavour to develop. Cut the chicken into small chunks and halve the grapes (or quarter if they are large) and fold gently into the mix. Transfer to a serving dish. Carefully peel the peach, remove the flesh and cut into small dice, scatter over the top, chill for 30 minutes and serve immediately.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: