

Apple salad

Makes 4 servings



Ingredients (allergens in bold)

- 1 red-skinned eating apple, e.g. Pink Lady
- 1 green-skinned eating apple, e.g. Granny Smith
- 4 sticks **celery** – washed
- 1 spring onion
- 1 lemon – squeezed
- 1 large orange or 2 satsumas or 50g chopped **walnuts**
- 2 tablespoons light salad cream or **mayonnaise**

Method

1. Cut the apples in half from stalk to base. Use the melon baller to scoop out the cores. Slice the apple thinly or cut into dice, and put it into the mixing bowl with half the juice of the lemon juice.
2. Cut the celery into 1cm pieces. If using orange or satsumas, peel and cut them into small pieces. Slice the onion. Add the orange pieces or the walnuts and the onion to the mixing bowl
3. In the small bowl, combine the salad cream and the remaining lemon juice. Mix well and pour the mixture over the apple, celery and orange or walnuts. Toss lightly to coat.
4. Pile into a serving bowl.



Equipment

- chopping board
- sharp knife
- melon baller
- lemon squeezer
- mixing bowl
- small bowl
- tablespoon
- serving dish

Recipe notes and tips

- Use British apples when in season, e.g. Cox's Orange Pippin, Worcester or Discovery.
- A bed of crisp lettuce like Little Gem goes well with the salad.