

## Carrot, Corn and Cucumber Salad

**Season:** Autumn

**Type:** Salad

**Serves:** 32 tastings

**From the garden:** Corn, carrot, cucumber & basil

**Class focus:** Chopping herb, grating carrot & cutting corn kernels off the cob



### Equipment:

Large mixing bowl x 1  
Wooden spoon x 1  
Large saucepan x 1  
Kitchen tong x 1  
Small mixing bowl x 1  
Whisk x 1  
Grater x 2  
Chopping boards and knives  
Measuring spoons  
Serving spoon x 5  
Serving bowl x 5

### Ingredients:

2 corn on the cob (see below instructions)  
2 cucumbers (skin-on, cubed – 1cm)  
4 carrots (skin-on, roughly grated)  
¼ onion (finely chopped)  
6 basil leaves (finely chopped)

### Dressing:

2 tablespoons olive oil  
1 tablespoon white wine vinegar  
1 teaspoon honey  
¼ teaspoon salt  
10 grinds of pepper

### What to do:

1. Wash all the vegetables and herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil the corn in a large saucepan filled with hot water from the kettle for 2 minutes.
4. Remove corn from water, allow to cool and cut the corn kernels off the cob.
5. Combine all the ingredients for dressing in a small mixing bowl.
6. Put all the salad ingredients in a large mixing bowl, pour over dressing. Toss well.
7. Serve into 5 large serving bowls with a serving spoon in each.