

Cucumber, Carrot and Radish Salad

Season: Autumn

Type: Salad

Serves: 36 tastings

From the garden: Radish, mint & onion

Class focus: Half-circle thin slices, roughly grated,
finely chopped



Equipment:

Small mixing bowl x 1
Large mixing bowl x 1
Wooden spoon x 1
Whisk x 1
Chopping boards and knives
Measuring spoons
Serving bowl x 5
Serving spoon x 5

Ingredients:

¼ onion (finely chopped)
1 cucumber (skin-on, half-circle thin slices)
8 radishes (trimmed, half-circle thin slices)
1 carrot (skin on, roughly grated)

Mint dressing:

1 sprig mint (leaves only, finely chopped)
2 tablespoons olive oil
1 tablespoon apple cider vinegar
½ tablespoon 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. Combine all the ingredients for dressing in a small mixing bowl.
4. Put all the ingredients for the salad in a large mixing bowl.
5. Pour over dressing and toss well.
6. Serve into 5 large serving bowls with a serving spoon in each.