

Cucumber and Daikon Salad

Season: Winter

Type: Salad

Serves: 36 tastings

From the garden: Daikon & mix salad leaves

Class focus: Half-circle thin slices & finely chopped



Equipment:

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

Ingredients:

3 handfuls of mix salad leaves (cubed – 2cm)
1 cucumber (skin-on, half-circle thin slices)
3 daikon (skin off, finely chopped)

Lemon dressing:

2 tablespoons olive oil
Juice of ½ lemon
½ tablespoon honey
¼ teaspoon salt
10 grinds of pepper

What to do:

1. Wash all the vegetables.
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.