

Crunchy Coleslaw

<p>Equipment:</p> <p>Sharp knife Chopping board Grater Large mixing bowl Measuring spoons Lemon juicer Whisk Scales</p>	<p>Ingredients:</p> <p><u>Salad</u></p> <p>¼ green cabbage, shredded ¼ red cabbage, shredded 1 large carrot, coarsely grated 4 radishes, very thinly sliced 1 large handful of fresh parsley, chopped 30g raisins Black pepper</p> <p><u>Dressing</u></p> <p>3 tablespoons olive oil Juice of 1 lemon 1 teaspoon Dijon mustard salt to taste <i>* Classes without allergies may like to add 2-3 tablespoons of mayonnaise or yoghurt to the dressing</i></p>
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What to do:

1. Wash and dry the vegetables.
2. Prepare ingredients according to the list above, using a sharp knife or grater to shred the cabbage, radishes and carrot.
3. Combine all salad ingredients in a bowl and mix well.
4. Measure the dressing ingredients and mix together in another bowl, adding salt and pepper to taste.
5. Pour the dressing over the coleslaw ingredients, tossing well to combine.
6. Divide the coleslaw between 3 medium serving bowls (one for each table).
7. You will need to provide tongs for serving.