

## Apple and Fennel Salad

**Season:** Winter

**Type:** Salad

**Serves:** 28 tastings

**From the garden:** Lettuce, fennel bulb & coriander leaves

**Class focus:** Cleaning fennel bulb & lettuce



<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 1 Whisk x 1 Apple corer x 1 Salad spinner Chopping boards and knives Measuring spoons Measuring cups Serving bowl x 5 Serving spoon x 5	2 lettuce (cubed – 2cm) 1 fennel bulb (trimmed & thinly sliced) 2 apples (skin-on, cored, cubed – 1cm) 1 tablespoon coriander leaves (finely chopped)  <i>Creamy Maple Dressing:</i> ¼ cup mayonnaise ½ tablespoon maple syrup ¼ teaspoon salt 10 grinds of pepper

### What to do:

1. Wash all the vegetables and fruit, then dry the lettuce using a salad spinner.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix all the ingredients for dressing in a small mixing bowl.
4. Put all the salad ingredients 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.