

# AUTUMN SALAD

## with cider vinaigrette



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**Preparation :** 15 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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### **Ingredients :** 8

- 2 red apples - 300 g red cabbage - 100 g shelled walnuts - 8 g bunch parsley, rinsed and dried - 60 g raisins or dried cranberries - 150 g blue cheese, such as Stilton - CIDER VINAIGRETTE : - 3 tbsp cider vinegar - 3 tbsp lemon juice - 100 ml olive or rapeseed oil - salt, 5 peppercorn blend

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1. Wash, peel, core and quarter the apples. Rinse and cut the cabbage in pieces. Fit the food processing bowl, and insert the midi bowl; install the 2mm slicing disc. Slice the apples and cabbage using the FOOD PROCESSOR programme. Chop the walnuts in the mini bowl for about 10 seconds. Set aside.

2. Remove the parsley leaves. If using raisins, rehydrate in a little hot water for 5 minutes then drain. Cut the cheese into strips or crumble using your fingers.

3. Combine the apples, red cabbage, parsley, raisins or cranberries in a salad bowl. Season with the vinaigrette, and mix well. Just before serving, add the cheese and walnuts. Serve immediately.

### CIDER VINAIGRETTE

1. Place the cider vinegar, lemon juice and oil in a bowl. Whisk to emulsify; season to taste.

