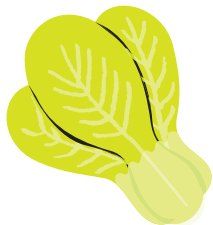


KOHLRABI & APPLE SLAW



INGREDIENTS

3 small kohlrabi, peeled and cut into matchsticks
1 large apple, cut into matchsticks
1/4 large red onion, very thinly sliced

3 tbsp chopped chives
Shaved hard cheese - ask your favourite cheese vendor for a recommendation

1 tbsp dijon mustard
1 tbsp honey
2 tbsp apple cider vinegar
4 tbsp extra virgin olive
Salt & pepper to taste

DIRECTIONS

Combine the kohlrabi, apple, red onion and chives in a large bowl. Season with salt & pepper.

In a small bowl, whisk together the mustard, honey and vinegar. While whisking, slowly pour in the olive oil, whisking until the dressing is emulsified.

Toss the slaw with the vinaigrette. Shave the cheese over the slaw and serve.

Serves 4-6.

