



# BURGUNDY CABBAGE SALAD

## INGREDIENTS

- 300 g (10.6 oz) white cabbage cut into very thin strips (julienne)
- 1 apple
- 150 g (5.3 oz) bacon (sliced into lardons)
- 1 small tbsp white wine vinegar
- 1 small tbsp sunflower oil
- 50-100 ml (1.7-3.4 fl oz) cream (heavy cream)
- Salt and pepper to taste
- A squeeze of fresh lemon juice
- A few pinches of chives to decorate
- A nudge of butter

Cooking time: 10 -15 minutes

## PROCEDURE

1. Remove all the outer leaves of the cabbage. If desired, cut out the ribs of the inner leaves and then julienne those leaves after washing them.
2. Make the dressing – grind salt and pepper to taste in a bowl, add the vinegar and stir in to dissolve the seasoning, add the oil and blend in and then whisk in the cream (50 ml for a small cabbage).
3. Dress the cabbage and reserve in the fridge.

4. Pan fry the lardons until coloured, and set aside.
5. Peel and core the apple and cut into small cubes. Fry the cubes in the butter in a fresh pan and colour them in a small amount of butter on high heat.
6. Remove the cabbage from the fridge and mix in the lardons and apples.
7. Garnish with chopped chives, squeeze lemon juice over and give a final mix.