

French Carrot Salad

Season: Summer

Type: Salad

Serves: 36 tastings

From the garden: Carrot, onion & oregano

Class focus: Mincing onion



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Wooden spoon x 1 Small mixing bowl x 1 Whisk x 1 Grater x 4 Chopping boards and knives Measuring spoons Serving spoon x 5 Serving bowl x 5</p>	<p>8 carrots (skin-on, roughly grated)</p> <p>Dressing:</p> <p>2 tablespoons olive oil 1 tablespoon white wine vinegar 1 sprig oregano (leaves only, finely chopped) ¼ onion (minced) 1 teaspoon Dijon mustard 1 teaspoon honey ¼ teaspoon salt 10 grinds of pepper</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Combine all the ingredients for dressing in a small mixing bowl.
3. Put grated carrot in a large mixing bowl, pour over dressing. Toss well.
4. Serve into 5 large serving bowls with a serving spoon in each.