

Ginger-Apple Christmas Salad

With walnuts, blue cheese, baby lettuce and plum dressing

Salad

- 50g walnuts, toasted, coarsely chopped
- 2 radicchio, trimmed, torn
- 3 chicories, quartered, bitter part removed (or alternative lettuce)
- 100g mixed baby lettuce
- 100g ginger apples
- 50g blue cheese, crumbled

Place radicchio, lettuce, apples, cheese and walnuts onto salad plates. Sprinkle dressing generously.

Dressing

- 1 ½ tbs red currant jelly
- 80ml apple cider vinegar
- 80ml extra virgin olive oil
- 50g fresh plums, finely diced

Place jelly and vinegar in a small saucepan and simmer over medium heat for 2 minutes or until dissolved. Remove from heat. Allow to cool, then whisk in oil until combined. Stir in plums and season to taste with salt and pepper.

GINGER APPLES

- 50g butter
- 4 Royal Gala apples, cored, cut into wedges
- 1 tsp sugar
- 1/2 tsp vanilla bean paste
- 1/2 tsp ground ginger

Heat the butter in a large non-stick frying pan over medium heat. Sprinkle the sugar, ground ginger and vanilla paste into it and caramelize lightly. Cook half the apple for 2-3 minutes each side or until golden. Transfer to a bowl and cover with foil.