



PETER RABBIT'S RAINBOW GARDEN SALAD RECIPE

INGREDIENTS

For the croutons

1/2 ciabatta roll
1 tbsp olive oil

For the Salad

2 Cherry Tomatoes
1/4 cos or romaine lettuce, leaves separated
1/2 Yellow Pepper
1/2 Red Pepper
1/4 Cucumber
2 Radish
Purple Cabbage or Beetroot
1 Carrot for ribboning or grating
Edible Flowers (optional)
Sweetcorn

For the dressing

1 garlic clove
medium block parmesan
for grating or shaving
2 tbsp mayonnaise
1 tsp white wine vinegar
1 anchovy



EQUIPMENT NEEDED

Mixing
Bowl for Mixing
Spoon
Vegetable for carrot ribbons
Measuring
Spoons
Whisk
Grater
Dish to serve
Baking tray to bake croutons on
Garlic Crusher

INSTRUCTIONS

1. Heat oven to 200C/fan 180C/gas 6. Tear the ciabatta into ragged croutons or cut with a bread knife. Spread over a large baking sheet or tray and sprinkle over olive oil.
2. Rub the oil into the bread and season with a little salt if you like (optional). Bake for 8-10 minutes, turning the croutons a few times during cooking so they brown evenly.
3. Bash 1 garlic clove with the flat of a knife and peel off the skin. Crush with a garlic crusher. Mash 1 anchovy with a fork against the side of a small bowl.
4. Grate a handful of parmesan cheese and mix with the garlic, anchovies, 2 tablespoons mayonnaise and 1 tsp white wine vinegar. Season to taste. It should be the consistency of yogurt - if yours is thicker, stir in a few teaspoons of water to thin it.
5. Shave or grate the cheese with a peeler or grater. Tear the cos or romaine lettuce into large pieces and put in a large bowl or plate as the base of your salad. Decorate with pieces of the salad vegetables chopped, ribbon carrot and arranged as you wish. Add an edible flower or two. Remember your presentation!
6. Drizzle some the dressing. Scatter the croutons, and then drizzle with the remaining dressing. Sprinkle the parmesan on top and serve straight away.