

Celery and Apple Salad

Serves 4

- 75 g slivered almonds
- Juice from 1/2 lemon (about 2 T)
- 1 T red wine vinegar
- 3 T olive oil
- Kosher salt
- 5 celery stalks, trimmed and sliced
- ½ apple, peeled and cubed
- 10 g finely grated parmesan, plus more for garnish
- Freshly ground pepper
- 2 hard boiled eggs, peeled and cubed

Serve with simple vinaigrette (below).



1. Preheat oven to **200°C**.
2. On a baking sheet, spread out the **almonds**. Transfer to the oven to toast for about **10 to 12 minutes**, until golden brown.
3. Immediately transfer to a large bowl and add the **lemon juice, red wine vinegar**, oil and a few pinches of **salt**; toss until combined.
4. Next, add the **celery, apple, parmesan cheese**, a few rounds of freshly ground **pepper** and diced **egg**.
5. Gently toss together until combined. Taste and adjust the salt or pepper to your liking. Top with a few shavings of parmesan.

Simple Vinaigrette:

- 1 small shallot, minced (about 2 T)
- 1 small clove garlic, minced (about ½ tsp)
- 2 tsp Dijon mustard
- 3 T white wine vinegar
- 1 T water
- 177 ml extra-virgin olive oil
- Kosher salt and freshly ground black pepper

1. Combine **shallot, garlic, mustard, vinegar**, and **water** in a large bowl and whisk to combine.
2. Whisking constantly, slowly drizzle in **olive oil**. Alternatively, place all ingredients in a tightly sealing jar, seal, and shake vigorously until emulsified.
3. Season to taste with **salt** and **pepper**. Vinaigrette will keep in the refrigerator for up to 2 weeks.