

RADISH, PEAR AND GREEN LEAF SALAD w HONEY

Season:	Winter / Autumn
From the garden:	Radish, pear, garden greens such as rocket / lettuce, carrot, thyme
Type:	Salad
Difficulty:	Easy
Serves:	30 tastes
Source:	https://www.foodiful.com.au/radish-pear-green-leaf-salad

Equipment

- Colander
- Chopping boards
- Chef's Knives
- Large bowl
- Clean tea towel
- Grater
- Paring knife
- Small jug
- Manual juicer (optional)
- Fork or strainer
- Small bowls x2
- Whisk
- Tablespoons
- Teaspoons
- Measuring cup

Ingredients - Salad

- * Bunches of radishes and their leaves
- * Garden greens such as rocket, lettuce etc
- * 2 pears
- * 1 carrot (optional)

Ingredients - dressing

- * Juice of 1 lemon
- * Zest of ½ a lemon
- * 1 Tbsp honey (note - may need to be softened)
- * Sprig of thyme (if available)
- * ¼ C virgin olive oil
- * Salt and pepper to taste

Method - salad

1. Wash radishes. Cut or tear leaves off and set aside as these will be used in the salad too.
2. Trim the ends off the radishes and discard them. Cut the radishes into thin round slices and put them into a large bowl.
3. Wash pears and cut into quarters. Remove cores. Cut pears into thin slices and add them to the bowl.
4. Wash and gently dry garden greens with a clean tea towel. Tear leaves (including the saved radish leaves) into small pieces and add them to the bowl with the pear and radish.
5. If using a carrot, peel and cut the carrot into thin 'matchsticks' and add them to the bowl.

Method - dressing

1. Wash and finely grate the lemon to get about half of the lemon's zest. Set zest aside.
2. Cut the lemon in half. Squeeze all the juice out into a small jug. You can do this either by hand or with a juicer. If squeezing by hand, be sure to remove the pips. This can be done with a fork or by pouring the juice over a small strainer into another container.
3. If using thyme: wash and then pinch the stem near the top with the fingers of one hand. Swipe down the length of the stem with the fingers of the other hand from top to bottom. The leaves should break off. Discard the stem and put the leaves into a small bowl.
4. Add the lemon juice, zest and honey to the bowl with the thyme and whisk together.
5. Whisk in the olive oil and season with salt and pepper. Taste and adjust as necessary.
6. Drizzle the dressing over the salad and gently toss until everything is mixed together.