

# Miss Heinzes Coleslaw

**Season:** Any

**Type:** Salad

**Difficulty:**  

**Serves:** 4

**Fresh from the garden:** cabbage, carrot

Equipment:	Ingredients:
Measuring cups and spoons Chopping boards and mats Knives Large bowl Wooden spoon	1kg cabbage - Chiffonnade 2 carrots- grated 1/4 cup mayonnaise Salt and pepper to taste

## Method:

- Shred cabbage and grate carrots
- Make mayonnaise as per recipe below
- Mix mayonnaise with cabbage and carrot.

You could also add capsicum and celery to the vegetable mix in this recipe as well as fresh herbs such as parsley and dill.

## Note:

Homemade mayonnaise is a delicious substitute for brought mayonnaise

3 egg yolks  
2 tsp white wine vinegar  
2 tsp Dijon mustard  
200ml grapeseed oil  
Flavouring ingredients (such as garlic,  
Worcestershire or tomato sauce)  
Salt & freshly ground white pepper

Place the yolks, vinegar and mustard in a blender and process until all the ingredients are light and creamy.  
While the motor is running and in a slow steady stream, gradually add the oil until thick and pale. Add Flavourings  
Season with salt and pepper.