Miss Heinzes Coleslaw

Season: Any
Type: Salad
Difficulty: 🍎🍎
Serves: 4
Fresh from the garden: cabbage, carrot

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Measuring cups and spoons</td>
<td>1kg cabbage - Chiffonnade</td>
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<tr>
<td>Chopping boards and mats</td>
<td>2 carrots - grated</td>
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<tr>
<td>Knives</td>
<td>¼ cup mayonnaise</td>
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<td>Large bowl</td>
<td>Salt and pepper to taste</td>
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<td>Wooden spoon</td>
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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 bought 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.