

Radish, Carrot & Spring Onion Salad with Orange-soaked Raisins

SERVES 4

INGREDIENTS

- *50g raisins*
- *50ml orange juice*
- *A bunch of radishes – about 200g*
- *150g small carrots*
- *1 bunch spring onions*
- *3 tablespoon olive oil*
- *2 teaspoon cider vinegar*
- *Sea salt and freshly ground black pepper*



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METHOD

1. *Put the raisins and orange juice in a small pan, bring just to a simmer, take off the heat and leave to cool.*
2. *Once the raisins are cold, you can make the salad. Wash and trim the radishes and slice them into thin discs.*
3. *Peel the carrots and cut them into similar-sized, thin slices – you may need to halve or even quarter the carrots lengthways first, to be able to cut them to the right shape and size.*
4. *Thinly slice the spring onions.*
5. *Combine all the vegetables in a bowl.*
6. *Drain the raisins, reserving the orange juice.*
7. *Mix the raisins into the bowl of vegetables.*
8. *Combine the orange juice with the olive oil, vinegar and some salt and pepper, and mix well.*
9. *Stir the dressing into the bowl of sliced vegetables and serve.*

Chef's Tip

Keep the radish tips and use for a chilled peppery soup with fresh mint.

