

# Cabbage and apple salad

CUISIMAGES

Ref :  
**1405**

Type :  
Salad

Preparation :  
20 mn  
Rest: 30 mn

Cooking :  
mn

Cost :  
  

Difficulty :  
  

Origin :  




## For 6 persons

- ¼ of white cabbage
- 1 or 2 apples
- 12 walnuts, chopped coarsely
- 2 teaspoons of cider vinegar
- 1 teaspoon of lemon juice
- 1 teaspoon of sugar
- 3 tablespoons of oil
- Salt and pepper



Clean the cabbage and remove the large veins. Cut into very thin strips.



Wash and cut apples in quarters without peeling. Remove core and slice finely.

Place cabbage and apples in a bowl.

Add walnuts.



In another bowl, mix the vinegar, lemon juice, sugar. While stirring to thicken the sauce, add salt and pepper.



Pour the seasoning sauce on the salad and mix delicately. Let sit 30 min in the refrigerator.



## Recommandation

For more flavour, let sit for at least 30 minutes.

## Variante

## Wine

Saint Amour