



BROCCOLI SLAW

Prep: 40 mins – Serves 4 – A little effort

1 red onion
6 tbsp cider vinegar
2 tbsp dried cranberries
1 broccoli
1 fennel bulb
1 tsp fennel seeds

For the mayo:

1 egg yolk
1 tsp mustard
100ml sunflower oil
1 tbsp cider vinegar
1 tbsp poppy seeds
1 thumb-sized piece of ginger
lemon juice, to taste
salt and pepper

1. Peel and finely slice the onion. Put into a bowl, add the vinegar and toss. Set aside and leave to marinate for 30 minutes.
2. Put the cranberries into a small bowl and cover with warm water. Leave to soak for 15 minutes.
3. Cut the broccoli florets off the stem and discard the stem (it can be used for juicing). Trim the fennel bulb.
4. Grate the broccoli and the fennel using the grating attachment of a food processor (alternatively, grate it with the coarse side of a box grater). Put into a serving bowl.
5. For the mayonnaise, put the egg yolk and mustard into a bowl and beat with an electric whisk. Slowly add the sunflower oil in a thin, steady stream while beating vigorously. Once you have a smooth mayonnaise, add the cider vinegar and poppy seeds.
6. Peel and finely grate the ginger and add to the mayonnaise. Season the mayonnaise to taste with lemon juice, salt and pepper.
7. When ready to serve, stir the mayonnaise through the broccoli and fennel. Add the red onions (you can add some of the soaking vinegar too) and the drained cranberries.