

SENSELESS

RECIPES

GREEN SLAW

with Caper and Pesto Dressing and Candied Walnuts



Josh Katz

GREEN SLAW

👤 Serves 4 ⌚ Cooks xx minutes

SENSE INGREDIENTS

FOR THE PESTO

DRESSING

1½ tbsp mayonnaise	2 tbsp full-fat mayonnaise (+)
1 tbsp crème fraîche	1½ tbsp crème fraîche (+)
1 tbsp Dijon mustard	1 tbsp Dijon mustard
2 tbsp apple cider vinegar	2½ tbsp apple cider vinegar (+)
1 tbsp lemon juice	1 tbsp lemon juice
1 heaped tbsp store-bought pesto	1 heaped tbsp store-bought pesto
1 tbsp capers, rinsed & roughly chopped	1 tbsp capers, rinsed & roughly chopped
3g salt	5g salt (+)

FOR THE CANDIED WALNUTS

120g walnuts	120g walnuts
10g butter	20g butter
25g sugar	50g sugar (+)
1 tsp dried chilli flakes	2 tsp dried chilli flakes (+)

FOR THE GREEN SLAW

4 baby Gem, washed and finely shredded	4 baby Gem, washed and finely shredded
160g spinach, finely shredded	160g spinach, finely shredded
1 small green cabbage, shredded	1 small green cabbage, shredded
2 celery sticks, thinly sliced	2 celery sticks, thinly sliced
2 avocados, thinly sliced	2 avocados, thinly sliced
1 fennel, thinly sliced	1 fennel, thinly sliced
1 bunch picked dill, roughly chopped	1 bunch picked dill, roughly chopped
60g pomegranate seeds	60g pomegranate seeds
Extra virgin olive oil, to serve	Extra virgin olive oil, to serve
8g salt	12g salt (+)
A pinch of black pepper	A pinch of black pepper

SENSELESS INGREDIENTS

FOR THE PESTO

DRESSING

2 tbsp full-fat mayonnaise	2 tbsp full-fat mayonnaise (+)
1½ tbsp crème fraîche	1½ tbsp crème fraîche (+)
1 tbsp Dijon mustard	1 tbsp Dijon mustard
2½ tbsp apple cider vinegar	2½ tbsp apple cider vinegar (+)
1 tbsp lemon juice	1 tbsp lemon juice
1 heaped tbsp store-bought pesto	1 heaped tbsp store-bought pesto
1 tbsp capers, rinsed & roughly chopped	1 tbsp capers, rinsed & roughly chopped
5g salt	5g salt (+)

FOR THE CANDIED WALNUTS

120g walnuts	120g walnuts
20g butter	20g butter
50g sugar	50g sugar (+)
2 tsp dried chilli flakes	2 tsp dried chilli flakes (+)

FOR THE GREEN SLAW

4 baby Gem, washed and finely shredded	4 baby Gem, washed and finely shredded
160g spinach, finely shredded	160g spinach, finely shredded
1 small green cabbage, shredded	1 small green cabbage, shredded
2 celery sticks, thinly sliced	2 celery sticks, thinly sliced
2 avocados, thinly sliced	2 avocados, thinly sliced
1 fennel, thinly sliced	1 fennel, thinly sliced
1 bunch picked dill, roughly chopped	1 bunch picked dill, roughly chopped
60g pomegranate seeds	60g pomegranate seeds
Extra virgin olive oil, to serve	Extra virgin olive oil, to serve
12g salt	12g salt (+)
A pinch of black pepper	A pinch of black pepper

METHOD

- 1 Combine all of the ingredients for the pesto dressing in a small bowl and whisk to incorporate. Check for seasoning and adjust if necessary.
- 2 Place the walnuts in a frying pan over medium heat and dryroast for 2-3 minutes, stirring occasionally until lightly coloured.
- 3 Add the butter, let it melt, then add the sugar, chilli flakes and salt. Stir to coat for a couple of minutes, making sure that the sugar does not burn. Remove to a sheet of greaseproof paper, allow to cool and then roughly chop.
- 4 Combine the baby gem, spinach, green cabbage and celery in a medium bowl, spoon over the dressing and mix thoroughly to combine. Check for seasoning and adjust accordingly.
- 5 Transfer to a serving platter, layer with avocado slices and fennel, followed by the chopped dill.
- 6 Next, scatter the caramelised walnuts and pomegranate seeds all over.
- 7 Finish with a final drizzle of olive oil over the top.

