Apple and Lettuce Salad

Ingredients

Large bowl of mixed lettuce leaves
Small bowl of mixed small leaves and flowers
(beetroot leaves, pea shoots, nasturtiums etc)
2 Apples
2 Tablespoons herb vinegar
1 teaspoon Dijon mustard
50 ml olive oil
Juice of ½ lemon

Method

Wash salad leaves in the salad spinner.
Place salad leaves in a serving bowl.
Wash the apples and cut them into matchsticks (this is called ‘julienne’). Add to the salad leaves.
For the dressing whisk together the herb vinegar, dijon mustard, olive oil and lemon juice in a jug. Use a clean teaspoon to taste the dressing and add more lemon juice, vinegar or mustard if you think it needs it.
Dress the salad just before serving.