

COLESLAW



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6

- ¼ of head white cabbage - 3 carrots - 4 tsbp de mayonnaise - salt, pepper, sugar - ½ onion - 1 tsp strong mustard - 1 tsbp of White wine vinegar

1. Make the mayonnaise (follow the recipe from Magimix's website)
2. Wash the vegetables, peel the onions and carrots. Grate the carrots in the midi bowl with the 2-mm grater disc. Set aside.
3. Replace the grater disc with the 4-m slicing disc. Slice the cabbage and onions.
4. Transfer the vegetables to a mixing bowl. Add the mayonnaise, vinegar, mustard, salt, pepper and sugar.
5. Check the seasoning.
6. Stir well and keep in the fridge till ready to serve.

Chef's tip :

For a sweet-and-sour starter, add raisins. For extra crunch, scatter with walnuts just before serving.

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