

# COLESLAW



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

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**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

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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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