Apple and fennel salad

Ingredients

- 1 & 1/2 tbsp olive oil
- 2 tbsp apple cider vinegar
- 2 tsp Dijon mustard
- 2 tsp honey
- 2 small Pink Lady apples, thinly sliced
- 2 sticks celery, thinly sliced diagonally
- 1 bulb fennel, ends trimmed, very thinly sliced
- 120 g rocket leaves
- 1/4 cup (20g) parmesan, shaved

Equipment

- Chopping board
- Large knife
- Mandolin
- Large bowl
- Measuring spoons
- Clean glass jar

- 1. Combine the vinegar, oil, mustard and honey in a screw-top jar and shake until well combined. Season with salt and pepper.
- 2. Combine the apple, celery, fennel, rocket and parmesan in a large bowl. Drizzle with the dressing and toss to combine. Divide among serving plates.