

# Radish and corn Salad

**Season:** Autumn

**Type:** Salad

**Serves:** 32 tastings

**From the garden:** Corn & radish

**Class focus:** Cutting corn kernels off the cob, cleaning  
& chopping radishes



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Large saucepan x 1 Kitchen tong x 1 Small mixing bowl x 1 Whisk x 1 Chopping boards and knives Measuring spoons Serving spoon x 5 Serving bowl x 5	1 basket of mixed lettuce leaves (cubed – 2cm) 1 corn cob (see below instructions) 6 radishes (top & tail trimmed, skin-on, finely chopped)  <i>Dressing:</i> 2 tablespoons olive oil 2 tablespoons white wine vinegar 1 teaspoon wholegrain mustard 1 tablespoon maple syrup ¼ teaspoon salt 10 grinds of pepper

## What to do:

1. Wash all the vegetables, then dry the mixed lettuce leaves using a salad spinner.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil the corn in a large saucepan filled with hot water from the kettle for 5 minutes.
4. Remove corn from water, allow to cool and cut the corn kernels off the cob.
5. Combine all the ingredients for dressing in a small mixing bowl.
6. Put all the salad ingredients in a large mixing bowl, pour over dressing. Toss well.
7. Serve into 5 large serving bowls with a serving spoon in each.