

Bendigo

A crunchy salad with a little sweetness.

This is an **English**¹ dish.

Ingredients

- 1
20 ml Zaytoun **FAIRTRADE** olive oil
- 2 medium celery
to large
sticks
- 2 medium **FAIRTRADE** bananas
to large
- 1 **FAIRTRADE** apple
- 10 ml standard **FAIRTRADE** curry
powder²

Variation

Omit the apple for a Dido salad.

Method

Preparation

Wash, top and tail the celery and slice fine.

Peel the bananas and slice fine.

De-core the apple and chop fine.

Juice the lemon and grate the peel. Discard the pith.

Mix the lemon juice and grated peel with an equal quantity of **FAIRTRADE** olive oil in a small mixing bowl.

Add the curry powder and stir.

Put the celery and fruit in a salad bowl and pour the lemony spices over. Turn gently.

Chill for 30 minutes.

To serve

Serve chilled.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>

²http://www.fairtradecookbook.org.uk/recipes/curry_powder.htm