

At the Murder Mystery dinner at the Museum, we served a selection of three salads to accompany the Lemon, Turmeric & Black Pepper Salmon. This one went particularly well with the fish and is also from Sabrina Ghayour's book, *Sirocco*. It's a fresher, lighter version of the usual coleslaw dished up at many a buffet in the UK! *We also left out the ground coriander as one of the guests had allergy to coriander*



## **EASTERN SLAW**

Serves 4-6

### **Ingredients:**

4 tablespoons Greek yogurt  
2 tablespoons mayonnaise  
1 heaped tablespoons cream of horseradish  
2 teaspoons ground coriander  
1 teaspoon cinnamon  
1 heaped tablespoon nigella seeds  
Generous handful of golden raisins  
½ white cabbage, thinly shredded  
¼ cauliflower, stalk removed, florets thinly sliced  
1 large fennel bulb, quartered and thinly sliced, fronds chopped  
1 red onion, very thinly sliced into half moons  
2 apples quartered, cored and thinly sliced  
20g mint, leaves roughly chopped  
20g dill, fronds and stems roughly chopped  
Sea salt flakes and freshly ground black pepper

### **Method:**

1. Put the yogurt, mayonnaise, horseradish, coriander, cinnamon and nigella seeds into a small bowl and stir well. Add the golden raisins, season generously with salt and pepper and mix well.
2. Put the vegetables and apples into a large bowl and pour over the sauce. Use your hands to ensure everything is well coated and evenly mixed. Add the fresh herbs, mix well again until the ingredients are evenly combined. Serve