

Salt and Serenity

Manchego and Honey Crisp Apple Salad

This brilliant salad comes from Café Lurcat in Naples Florida.

Serves 2

2 Honey Crisp or Granny Smith Apples, washed but not peeled

4 ounces Manchego cheese

2 tablespoons chopped chives

2 tablespoons extra virgin olive oil

2 teaspoons lemon juice

1. Cut apple into thin slices, about 1/8 inch thick. Stack slices and cut into julienne sticks, each about 1/8 inch wide. Discard center core pieces.
2. Slice Manchego cheese into julienne, same size as apples.
3. Mix apples, cheese, chives, olive oil and lemon juice in a large bowl.
4. Serve.