

## SMOKED CHEESE, FENNEL & APPLE SALAD RECIPE



### INGREDIENTS

For the salad:

- 100g *Smoked Cheddar with Paprika*
- 1 apple, sliced
- 1 fennel bulb, thinly sliced
- 2 spring onions, chopped
- 6 radishes, thinly sliced

For the dressing:

- 3 tbsp *Llaeth Y Llan Natural Yoghurt*
- 2 tbsp *Fino Olive Oil*
- ½ red chilli, finely chopped
- Handful of fresh coriander or flat-leaf parsley or dill
- juice of half a lemon
- salt and pepper

### INSTRUCTIONS

- Blast the yoghurt, oil and chilli for the dressing with a hand-held blender until emulsified.
- Thinly slice the fennel (or use a mandolin if you have one), spring onions and radishes and cube the cheese.
- Add the herbs and season the dressing.
- Dress the salad, add the cubed cheese and fennel fronds.
- Serve with a boiled egg if desired.

We hope you enjoy our Black Mountains Smokery smoked cheddar, fennel and apple salad recipe!