

# Waldorf salad, creamy vinaigrette, crisp and authentic |

**Recipe for 4 servings**

## **Description**

This recipe was created in 1896 by the maître d' of the Waldorf-Astoria hotel in New York.

## **Note**

You can use any lettuce of your choice.

## **Ingredients**

### Salad Ingredients

- 65 Gr Walnuts
- 120 Gr Plain greek yogurt 0%
- 2 Tbsp Mayonnaise
- 2 Tbsp Parsley
- 1 Tsp Honey
- 0.50 Unit(s) Lemon zests
- 1 Unit(s) McIntosh apple
- 2 Sprig(s) Celery
- 40 Gr Sultana raisin
- 0.25 Unit(s) Iceberg lettuce
- 0.25 Unit(s) Romaine salad
  
- Salt and pepper

## **Preparation**

- Preparation time **30 mins**
- Preheat your **Oven** at **375 F°**

### Prep

Lay the walnuts on a baking tray, place them in the oven for 8 to 10 minutes, just to toast them.

Finely chopped the parsley.

Wash the apples, keep the skin on. Half the apples, remove the core and cut them in 2cm pieces.

Cut the celery stalk in pieces of 0.5cm.

### **The dressing**

In a big bowl, mix the yogurt, the honey, the mayo and the parsley.

Add the celery, the apples and the raisins into the bowl.

Sprinkle with lemon juice.

### **Last touch**

1/Just before serving, place the salad on the plates, with a spoon, spread some of the dressing on each plate.

2/You can also mix the salad with dressing in the bowl then serve on each plate.

**Bon appétit!**