

## Coleslaw *(Side dishes)*



### Preparation

Peel the carrots and cut into julienne strips; remove the outer leaves of the cabbage and likewise cut into julienne strips. Mix the two together. In a separate bowl, make a sauce by mixing together mayonnaise and yogurt to which you add salt, pepper and chopped chives. Season the sauce with a teaspoon of mustard or, if you prefer, with a teaspoon of vinegar. Combine the sauce with the salad of carrots and cabbage, adjusting the flavours according to your taste, adding more chives, mustard or other ingredients.

### Tips

After preparing your coleslaw you should let it rest in the fridge for an hour. It will develop its flavours to perfection!

### Trivia

The term derives from the Dutch "koolsalade", then shortened to "koosla", which means "cabbage salad".

### Information

**Preparation** 10 minutes

**Serves X** Serves 2 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Carrots** 250 grams

**Cabbage** 250 grams

**Mayonnaise** (2 tablespoons of  
mayonnaise)

**Yoghurt** (4 tablespoons of plain yoghurt)

**Salt**

**Pepper**

**Chives**

**Mustard** (A teaspoon of French mustard, or  
one of vinegar)