

## Waldorf salad *(Appetizers)*



### Preparation

Chop the celery stalks into pieces, and cut the apple into cubes. Tear the lettuce into pieces. Mix the salad leaves with the celery and apple and add a teaspoon of French mustard and two tablespoons of mayonnaise. Chop the walnuts roughly and add them to the salad. Squeeze some lemon juice over the top, salt and oil and mix well. The Waldorf salad is ready, a light and tasty appetizer.

### Tips

To help balance the flavours of the Waldorf salad, in general apples with a slightly sharper flavour should be used.

### Trivia

This salad gets its name by virtue of its being invented by a chef at the famous Waldorf-Astoria hotel, a symbol of the belle époque in New York.

### Information

**Preparation** 15 minutes

**Serves** X Serves 2 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Salad** 200 grams

**Apples** 100 grams

**Celery** 100 grams

**Walnut** 100 grams

**Mayonnaise**

**Mustard**

**Lemon juice**

**Oil**

**Salt**