

Taste is in our nature



Red onion, lemon and parsley

Serves 6-8 (small serves)

This very refreshing salad works well when served with Moroccan tagines containing fruits such as prunes, dates and apricots, and also with fish.

Slice the onion very finely and be sure to remove any hint of stalk from the parsley.

You will only need to allow very small servings per person.

Depending on the tartness of the lemons you use, you may need to add another teaspoon of sugar.

INGREDIENTS:

- 5 lemons, peeled totally free of pith
- 1 small red onion, peeled
- 1 teaspoon caster sugar
- 1 teaspoon salt
- 2 handfuls of flat-leaved parsley, leaves only
- freshly ground black pepper

DIRECTIONS:

Cut the lemons into half centimetre thick slices and remove any pips.

Cut each lemon into quarters, making small triangles.

Halve the onion, and then slice it very thinly 10 to 12mm.

Place the lemons, onions and parsley in a bowl and add the salt and sugar.

Toss together and set aside for about 10 minutes.

Arrange the salad on a plate and grind over some freshly ground black pepper.

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