

Parsnip, apple and ham salad

3 Parsnips
2 granny smith apples
½ lemon, juiced
1- 2 Tsp Dijon mustard
1 Tsp whole grain mustard
2 Tsp crème fraîche
4 heaped Tsp of good quality mayonnaise
1-2 Tsp rice wine vinegar
Sea salt and freshly ground black pepper
12 slices of prosciutto, Parma ham or Serrano Ham
A handful of walnuts, toasted and roughly chopped
2 Tsp of finely chopped basil

To make the dressing mix the mayo, mustards, creme fraiche and rice wine vinegar together then season to taste. Add a little lemon to the dressing if desired.
Peel the parsnip then peel into ribbons, squeeze over the lemon juice and a little salt and allow to soften.

Finely slice 8 pieces of the ham into strips and mix in with the parsnip.
Julienne the apple and add to the parsnip, add parsley and mix through some dressing then arrange on a plate and scatter walnuts over and a few more slices of ham on top.
To make the salad extra special, gently fry some ham until crispy and place on top of the salad.

