

SMOKED CHEESE, FENNEL & APPLE SALAD

A fabulously refreshing [Black Mountains Smokery Smoked Cheddar](#), Fennel & Apple Salad recipe. Lovely for summer days, picnics or even a mid-week quick meal.

Serves 2

Ingredients

For the salad -

100g [Smoked Cheddar with Paprika](#)

1 apple, sliced

1 fennel bulb, thinly sliced

2 spring onions, chopped

6 radishes, thinly sliced

For the dressing -

3 tbsp Natural Yoghurt

2 tbsp [Fino Olive Oil](#)

½ red chilli, finely chopped

Handful of fresh coriander or flat-leaf parsley or dill

Juice of half a lemon

[Halen Môn Sea Salt](#) and black pepper



Blast the natural yoghurt, [Fino Olive Oil](#), lemon juice and red chilli for the dressing with a hand-held blender until emulsified.

Thinly slice the fennel, apple, spring onions and radishes (or use a mandolin if you have one) and cube the [Smoked Cheddar with Paprika](#). Add the herbs and season the dressing.

Dress the salad, add the cubed [Smoked Cheddar with Paprika](#) and fennel fronds and toss.

Serve and enjoy!