

APPLE AND FENNEL SLAW WITH PORK CRACKLE CROUTONS



Serves 6 as a side

Ingredients

- 4 large green apples, cored and thinly sliced
- 2 large red apples, cored and thinly sliced
- 1 small red onion
- 1 fennel bulb, trimmed and thinly sliced (reserve some fronds to serve)
- Juice of half a lemon
- Pork Crackle – See my recipe for the Perfect Pork Crackle on the next page

DRESSING

- 2 tablespoons apple cider vinegar
- 3 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 2 teaspoon sugar

Method

To make the dressing, whisk all the ingredients in a small bowl and make sure the sugar has completely dissolved.

Prepare the slaw ingredients, squeezing a little lemon juice over them as you go to stop it from browning.

Transfer the slaw ingredients to a serving bowl or platter. Just before you are ready to serve, add the dressing and toss to combine. Cut up The Pork Crackle into bite-size pieces, sprinkle over the salad and top with some fennel fronds.



THE PERFECT PORK CRACKLE



Serves 6 as a side



Ingredients

500g Pork Rind
2 tablespoons olive oil
[1.5 tablespoons Olsson's Sea Salt Flakes](#)
1 teaspoon fennel seeds (optional)

Method

Score the Pork Rind using a sharp kitchen knife. Place on a baking tray and leave uncovered in the fridge overnight. This helps to dry out the skin for that perfect crackle.

Preheat the oven to 220C.

Drizzle over the olive oil and then sprinkle with the Olsson's Table Salt and fennel seeds.

Rub in the olive oil and salt with your fingertips, making sure it gets in all the cracks.

Place the pork rind onto a wire rack over a baking dish (to catch all the drippings).

Cook for 40-45mins, or until the rind is golden and crispy. Let it rest for 10mins before cutting.

