crisp brussels sprouts

Serves 4



3 tbsp (45 ml) water
3 tbsp (45 ml) cider vinegar
6 tbsp (90 ml) olive oil
1 tbsp (15 g) French mustard
1 tbsp (20 g) maple syrup
9 oz. (250 g) Brussels sprouts, washed and very thinly sliced
1½ oz. (40 g) fresh peas
1½ oz. (40 g) dried cranberries
1 pinch black pepper
To serve:
Generous ⅓ cup (2 oz./60 g) toasted pecans, roughly chopped
A few sprigs purple Sakura cress, washed

1. Make the dressing by whisking together the water, vinegar, olive oil, mustard, and maple syrup in a large bowl until evenly combined.
2. Add all the remaining ingredients to the dressing.
3. Divide between 4 serving bowls and scatter over the pecans and some sprigs of purple cress.

