

APPLE CARPACCIO

(from the Bewitching Kitchen)

1 apple (I used honey crisp)
1/3 cup pistachios, toasted
1/2 cup full-fat yogurt
honey to taste
1/3 cup pomegranate seeds
lemon juice

Cut the pistachios in small pieces, mix half with the yogurt, add honey to taste. Reserve the remaining pistachios.

Quarter the apple, core it, but do not peel it. Slice it super thin, ideally using a mandolin. Spread the slices over a plate, squirt lemon juice all over.

Place a dollop of yogurt in the center of the slices, top with pomegranate seeds and reserved pistachios. Drizzle with a little bit of honey and serve.