

# Fennel Salad

**Season:** Winter

**Serves:** 40 tastes

**Recipe source:** Based on a recipe by Jamie Oliver

**Fresh from the garden:** Fennel, mustard leaves.

<b>Equipment:</b> Chopping boards Sharp knives or mandolin Salad spinner Serving platters Glass jar Measuring spoons	<b>Ingredients:</b> 1 large fennel bulb A handful of red mustard leaves, or other salad leaves 1/4 red onion 2 Lebanese cucumbers 1/2 bunch radishes 3 oranges 2 tablespoons olive oil 2 tablespoons red wine vinegar Freshly ground salt and pepper Edible flowers to garnish
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## What to do:

1. If the fennel is large, cut it in half from top to bottom and lay down on the board. Slice the fennel as thinly as possible. Thinly slice the onion and radish. Slice the skin from the top and bottom of the oranges to give a flat surface for cutting. Carefully remove the skin and pith, leaving as much flesh as possible. Thinly slice the orange into round or semi circles. Save juice to add to the dressing
2. Wash and dry the salad leaves and place on the bottom of the serving platters.
3. Add the oil, vinegar, salt, pepper and any reserved orange juice to the glass jar and shake until well combined. Taste and adjust proportions as needed.
4. Arrange the ingredients onto the platters and drizzle with the dressing. Garnish with edible flowers.