LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Fennel and Citrus Salad

Ingredients

1 bulb fennel (thinly sliced)
*optional-1 small red onion (thinly sliced)
*2 large Fuyu persimmons, peeled and sliced or 2 large Navel oranges
*2 heads of Romaine lettuce hearts
1/8 cup white wine vinegar
¼ cup good quality extra virgin olive oil
1-2 tablespoons honey
Kosher salt & pepper

*oranges: slice off rind deep enough that all the pith is removed and cut fruit into ¼ inch rounds

*lettuce: remove outer leaves and tear into bite size pieces

Preparation

Dressing

To small deep bowl, add the vinegar and honey, stir until blended. Begin drizzling oil in a thin stream while whisking. Continue whisking until creamy and shiny.

When ready to serve, gently toss each of the components individually (lettuce, fennel, oranges and onions) with dressing and salt to taste.

Compose on a large oval platter

Drizzle with any remaining dressing and serve.

Buon Appetito!