

SHAVED FENNEL & ORANGE SUPREME SALAD

with SMOKED SALMON

Ingredients

For each serving:

1 medium bulb Fresh
Fennel

1 large Orange

1 ½ Tablespoons Extra
Virgin Olive Oil

½ - 1 teaspoon
Himalayan Pink Salt

2 ounces Smoked
Salmon

Directions

Wash and trim Fennel Bulb of dry or old leaves and edges. Hold the Bulb at its base and use a mandolin to shave the Fennel from the tip- when you reach the core, cut in quarters and remove all but a sliver so that it holds together, and continue to shave.

Combine in a mixing bowl with EV Olive oil and Salt and allow to marinate 15 minutes. Meanwhile, remove top and bottom of Orange, slice the pith and skin from the outside and segment, reserving the juice to use in the salad.

When ready, combine Orange Supremes and juice with Fennel and divide amongst plates.

Create a “rosette” of Smoked Salmon by rolling up 2 or 3 pieces and arrange on top of salad. Garnish with Fennel fronds and ground Black Pepper.