

Fennel, Radish & Meyer Lemon Salad

Makes 4 servings

INGREDIENTS

- 2 bulbs fennel
- 2 Meyer lemons
(for juice and zest)
- 5 - 6 radishes
- 2 - 3 TBSP DaVero Meyer Lemon Olive Oil
- 2 oranges
- salt and pepper
- handful of parsley leaves
- Parmesan cheese shavings

METHOD

Thinly slice the fennel crosswise and place in a bowl with the Meyer lemon juice. Add some of the small fennel fronds. Thinly slice the radishes and add with parsley leaves and lemon zest to the fennel. Coat with the Meyer Lemon Olive Oil and season with a pinch of salt and a grind of pepper.

Segment the oranges and add to mixture. Using a peeler, shave some slices of Parmesan over the top of the salad.

Serve.



Recipe courtesy of Colleen McGlynn of DaVero

Dry Creek
VINEYARD