

Shaved Celery and Fennel Salad



Ingredients

- 1 bulb fennel
- 4 stalks celery (at least one per person) with some of the leaves
- 6 large radishes
- 1 head butter lettuce
- 1/3 cup whole toasted hazelnuts
- 1 teaspoon celery seeds
- 1 teaspoon peppercorns
- 1 teaspoon coarse salt
- Shallot-Sherry Vinaigrette
- 1 shallot, chopped
- 1/4 cup good olive oil
- 2 tablespoons sherry vinegar
- 1 teaspoon mustard, dijon, whole grain, any kind really
- Salt, to taste

Directions

1. Core the fennel bulb and trim the celery stalks and radishes. Slice the fennel, celery and radishes as thinly as you like. I use the 1 mm blade of the food processor when cooking for a crowd.
2. Gently pull the lettuce up into bite-sized pieces and add to a shallow bowl with the fennel, celery and radishes.
3. Heat a small skillet until very hot. Add the celery seed and peppercorns and remove from heat. Toss the ingredients a little; they should be toasty and fragrant.
4. Using a mortar and pestle, crush the celery seeds, peppercorns and coarse salt until grainy and well combined. Add the hazelnuts and crush lightly, just until they break into halves.
5. Combine the chopped shallot, sherry vinegar, olive oil and mustard in a small bowl and whisk to combine. Add salt to taste.
6. Drizzle the shallot-sherry vinaigrette over the salad and toss. Season the salad with the toasted celery-seed peppercorn salt and hazelnuts. You won't need all of it. Taste to correct. Enjoy!

Roasted Fennel with Parmesan

Recipe courtesy of Giada De Laurentiis

Ingredients

- 4 tablespoons olive oil
- 4 fennel bulbs, cut horizontally into 1/3-inch thick slices, fronds reserved
- Salt and freshly ground black pepper
- 1/3 cup freshly shredded Parmesan

Directions:

~Preheat the oven to 375 degrees F. Lightly oil the bottom of a 13 by 9 by 2-inch glass baking dish. ~Cut off the tops (if come with bulbs) and cut vertically. Arrange the fennel in the dish. ~Sprinkle with salt and pepper, drizzle with the extra virgin olive oil then with the Parmesan.

~Bake until the fennel is fork-tender and the top is golden brown, about 45 minutes. Chop enough fennel fronds to equal 2 teaspoons, then sprinkle over the roasted fennel and serve.



Avocado Toast With Citrus Suprèmes And Slivered Fennel

Avocados, tart-sweet citrus segments, and thinly sliced fennel come together on this light and refreshing open-faced sandwich. Oranges are featured in this recipe, but grapefruit, tangerines, clementines, or pomelos would be excellent alternatives. Mint adds a light, herbal finish, but arugula and feta cheese would make a punchier, bolder substitute if you're so inclined.

Ingredients

- 1 slice country or sandwich bread, approximately 1/2 inch thick
- Extra-virgin olive oil
- 1/2 medium pitted and peeled Hass avocado
- 4 to 5 thin slices fennel from 1 peeled and cored bulb, or enough to cover bread in one layer
- 5 to 6 segments of orange, [cut into suprèmes](#), from 1 medium orange
- Finely chopped mint leaves, for garnish
- Kosher salt and freshly ground black pepper

Directions

Lightly brush bread with olive oil and toast to desired level of doneness. Top with avocado and mash with a fork to cover entire surface. Add single layer of fennel slices, top with citrus segments, and sprinkle with mint, salt, and pepper. Serve. <http://www.serious-eats.com/2016/09/fennel-recipes.html>



FENNEL AND RADICCHIO SALAD WITH TANGERINE VINAIGRETTE



A blend of fresh tangerine and lemon juices creates a dressing with a perfect 3:1 ratio of oil to acid for a perfectly smooth emulsion that's both tart enough (thanks to the lemon juice) and flavorful enough (thanks to the tangerine juice).

Tangerine zest and ground fennel seed add an extra hit of flavor and complexity.

Ingredients

- 1 head fennel, halved, cored, and very thinly sliced on a mandoline
- 1 medium head radicchio, halved, cored, and thinly sliced
- Kosher salt and freshly ground black pepper

[Tangerine and Fennel Vinaigrette](#)

Directions

In a large salad bowl, combine thinly sliced fennel and radicchio and season with salt and pepper. Whisk or shake vinaigrette to emulsify, then drizzle a small amount into salad bowl. Using clean hands, toss salad to coat, adding more vinaigrette as needed until fennel and radicchio are thoroughly coated but not dripping. Season with salt and pepper, if necessary, and serve immediately. Any leftover vinaigrette will keep in the refrigerator for up to 5 days