



WINE AND OLIVE ESTATE

Grilled Fennel, Orange and Kalamata Salad

RECIPE 78/98

What you will need:

Morgenster Extra Virgin Olive Oil for drizzling

2 oranges, with pith and peel removed

1/2 cup of **Morgenster Kalamata Olives**, pitted and roughly chopped

Salt and freshly ground black pepper

1 tablespoon chopped parsley

Shaved parmesan to garnish

Dressing:

1 tablespoon white wine vinegar

2 tablespoons Morgenster Extra Virgin Olive Oil

1 tablespoon minced shallot

Salt and freshly ground black pepper

How to prepare:

Preheat grill to high heat.

Drizzle sliced fennel with olive oil, season with salt and pepper and grill on each side until grill marks develop, about 5 minutes each side.

Prepare the oranges by cutting the segments out in between the membranes. Combine the segments (with their juice), the olives and the parsley. Add the grilled fennel and toss.

In a small bowl, whisk all dressing ingredients together and pour over fennel salad.

Serve garnished with parmesan shavings.

Recipe supplied by Mezzetta.com

