

SICILIAN BLOOD ORANGE SALAD



2 BLOOD ORANGES*

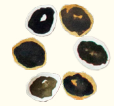
Preferably Sicilian Blood Oranges or Cara Cara



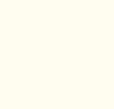
1 FENNEL BULB



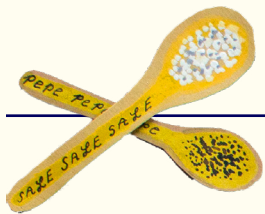
1/2 SMALL RED ONION



5-6 GAETA OR KALAMATA OLIVES



4-6 MINT LEAVES



EXTRA VIRGIN OLIVE OIL

FLAKY SEA SALT*

(Like Maldon)

FRESHLY CRACKED BLACK PEPPER

DROPS OF RED WINE VINEGAR*

Optional

Peel and segment the blood oranges by carefully slicing the skin away from the flesh. Place the segments on a serving plate and, from the remaining core of the blood oranges, squeeze out all of the juice on top.

Thinly slice the red onion and place into a bowl of cold water with a few drops of red wine vinegar. While the red onions soak, thinly slice the fennel and place on a separate plate. Remove the red onions from the bowl, shaking off any excess water and add to the plate with the fennel. Drizzle the fennel and onion generously with olive oil, Maldon salt and black pepper; season to taste.

To the serving plate, add the fennel and onion mixture, along with olives and mint, torn apart with hands. Drizzle with more olive oil and salt. Serve and enjoy!

