Fennel & Apple Salad with Citrus Dressing

Ingredients:
- 2 bulbs of fennel
- 2 Granny smith apples
- 1 red salad onion
- 2 sticks of celery

For dressing:
- 1 cup EVOO
- 1 Tbs. Dijon mustard
- 1 lemon, zest and juice
- 1 orange, zest and juice
- Salt and pepper

Method:
1. Collect all ingredients and equipment
2. Wash fennel, apples and celery
3. Trim fennel and retain some of the leaves. Cut in half.
4. Thinly slice fennel and place into a bowl
5. Cut apple into slices then into strips. Place into the bowl
6. Halve, peel then thinly slice the onion. Place into the bowl
7. Slice the celery. Place it to the bowl with other ingredients. Mix.
8. Make the dressing by combining all ingredients into and whisking until combined. Taste and adjust the seasoning.
9. Pour enough of the dressing over the fennel to coat, not drown.
10. Serve into bowls and garnish with the retained fennel leaves along with some salad servers.

Equipment:
- Chopping boards & nonslip mats
- Knives
- Juicer
- Micro grater
- Measuring spoons
- Whisk
- Bowls
- Serving bowls/platter and tongs

Note: EVOO= extra virgin olive oil