Sicilian Orange, Fennel & Cherry Bocconcini Salad with Castelvetrano Olives



Serves: 8 side serves

Ingredients

- 500g Montefiore Cherry Bocconcini, drained
- 4 medium oranges
- 2 medium fennel bulbs
- 120g pitted Castelvetrano olives
- 60g very thinly sliced red onion
- 60ml extra virgin olive oil
- 20ml fresh lemon juice
- 10g fennel fronds
- 4g flaky sea salt
- 1g freshly ground black pepper

Method

STEP 1

Drain the Cherry Bocconcini for at least 20 minutes and pat dry.

STEP 2

Trim the fennel, reserving the best fronds. Shave the bulbs very thinly on a mandoline. For extra crispness, place in iced water for 5 minutes, then drain and dry thoroughly.

STEP 3

Cut the peel and white pith from the oranges. Slice crossways into 5–7 mm rounds, then halve any very large rounds.

STEP 4

Whisk the olive oil, lemon juice, salt and pepper.

STEP 5

Arrange the orange and fennel loosely over a large platter. Add the Cherry Bocconcini, Castelvetrano olives and red onion. Spoon over the dressing and finish with fennel fronds.