# Mandarin and Fennel Salad

## **Equipment needed**

- Small Mixing bowl
- Salad spinner
- Chopping board and non-slip mat
- Knife
- Whisk
- Serving bowls
- Tongs

## Salad Ingredients

- Salad leaves, herbs and edible flowers from the garden (or check what is on harvest bench)
- 2 Mandarines
- ½ bulb of Fennel

# Salad Dressing Ingredients

- 2 tbsp extra virgin olive oil
- 2 tbsp of vinegar (only choose **one** of the following to use)
  - o Tarragon or basil infused vinegar
  - o Balsamic vinegar
  - o Apple Cider vinegar
  - o Malt vinegar
  - o White wine or red wine vinegar
  - o Fresh lemon or orange juice
- 1/2 teaspoon caster sugar
- Pinch of salt
- Freshly ground black pepper

#### Notes:

- Today we are going to work as a group.
- Make 4 bowls of salad, one for each table.
- Make one salad dressing and spread it across the 4 salad bowls.
- The ingredients we use will change depending on availability (what is ready in the garden).

## What to do:

## Salad:

- Collect salad leaves from harvest table or harvest from the garden.
- If harvesting from the garden get an adult to help you select the leaves that are ready.
- Pick all the leaves off the lettuce.
- Wash all salad leaves twice in the sink, (this removes the dirt and insects).
- Dry using salad spinner.
- Tear or chop leaves into small pieces and place into the four serving bowls.
  (Think about the size you would like a piece of lettuce on your fork).
- Divide up mandarin and place in bowl.
- Finely slice fennel and add to bowl
- Add some edible flowers/petals.

# **Dressing:**

Whisk all dressing ingredients together in a small bowl.

## To assemble

- Clean up
- Just before we sit down pour salad dressing onto salad, (otherwise it goes soggy).
- Serve on the tables with small tongs.