**Mandarin and Fennel Salad**

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| **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)
	+ Tarragon or basil infused vinegar
	+ Balsamic vinegar
	+ Apple Cider vinegar
	+ Malt vinegar
	+ White wine or red wine vinegar
	+ Fresh lemon or orange juice
* 1/2 teaspoon caster sugar
* Pinch of salt
* Freshly ground black pepper
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| **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.
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