**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 |
| **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. | |