

SHAVED FENNEL SALAD WITH DILL, PECORINO, LEMON, AND CARAMELIZED RAISINS

Serves 2-4

This crunchy, salty, sweet, cheesy, bright and satisfying salad comes to us from James Beard award-winning chef Michelle Bernstein. She knows that the best things are the most simple, and this salad showcases precisely that. If you can, source oversized golden raisins, often found in Middle Eastern grocers. Trader Joe's has a jumbo raisin medley that works super well, too.

If you don't have one already, here's your excuse to purchase a mandoline. I like the handheld Kyocera brand, which runs about \$20.

3 tablespoons extra-virgin olive oil

Juice and finely grated zest of 1 large lemon

Kosher salt

1 tablespoon vegetable oil

1/3 cup golden raisins

2 medium fennel bulbs, plus any fronds, for serving

1/4 cup (lightly packed) roughly chopped dill, plus additional, for serving

1 1/2 ounces Pecorino Romano cheese, grated on the small holes of a box grater (about 1/2 cup, lightly packed)

1. Combine the extra virgin olive oil, lemon juice, and zest in a small bowl. Add 1/2 teaspoon salt, whisk to combine, and taste, adding more salt if desired. The dressing should be punchy and super seasoned. Set aside.
2. Heat the vegetable oil in a small skillet over medium heat and add the raisins, shaking the pan until they puff up and caramelize a bit, about 2 minutes. Beware, they burn quickly. Remove them from the pan immediately and set aside.
3. Trim the tops off the fennel bulbs. Reserve for stock, soup, or pickling (or discard). Using a mandoline and starting at the stalk end, slice the bulbs crosswise into paper-thin slices. Place in a large bowl.
4. Add the dill, Pecorino Romano, reserved raisins, and dressing. Toss to combine, taste, and adjust seasoning with salt. Serve, garnished with fennel fronds and additional dill, if desired.

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