Radish and Herb Salad with Lemon Dressing

Equipment:

- Knife and chopping board
- Mandoline
- Small bowl
- Large bowl
- Paper towel
- Lettuce spinner
- Whisk
- Cup measures – 1, ¼, ½
- Teaspoon measure
- Fine grater
- Juicer

Ingredients:

- 1 small shallot
- 4 cups fresh parsley leaves
- 2 celery stalks, plus ½ cup celery leaves
- 6 radishes
- ½ fennel bulb, plus ½ cup fennel fronds
- Couple of handfuls lettuce leaves
- Nasturtium flowers, if available
- Zest of 1 lemon
- 4 teaspoons lemon juice
- ½ cup olive oil
- Salt and pepper
What to do:

• Finely chop the shallot.
• In a small bowl, combine shallot and the lemon zest and juice. Let stand 10 minutes. Whisk in olive oil.
• Finely slice, using a knife or mandolin, the celery stalks, radishes and fennel bulb.
• Wash and dry the parsley and pick the leaves from the stalks.
• Wash and dry celery leaves, fennel fronds and nasturtium flowers then pat gently with paper towel to dry.
• Wash and dry lettuce leaves.
• In a large bowl, combine parsley, celery stalks and leaves, radishes, fennel bulb and fronds, nasturtiums and lettuce. Toss in dressing. Season with salt and pepper.