Orange, apple and fennel salad

Equipment:
- Knife and chopping board
- Mandoline
- ¼ cup measure
- Tablespoon measure
- Teaspoon measure
- Apple corer
- Small bowl

Ingredients:
- 2 Oranges
- 2 Apples
- 1 Fennel bulb + fronds

Dressing:
- 1/4 Cup orange juice
- 1 Tablespoon olive oil
- 2 Tablespoons apple cider vinegar
- 2 teaspoons honey
- salt and pepper to taste
What to do:

• Remove the peel and white pith from the oranges and slice thinly using the mandolin. Remove any seeds from the slices.
• Wash the apples and using an apple corer, remove the core.
• Slice the apples thinly, with skin on, using the mandolin.
• Finely slice the fennel, using the mandoline.
• Finely chop some of the fennel fronds.
• Arrange the orange, apple and fennel on a serving plate and drizzle with the dressing.
• Sprinkle some of the chopped fennel fronds over the top.

Dressing:

• Add all ingredients to a bowl and mix well to combine