

LEMON-POACHED FENNEL, HERB DRESSING AND RICOTTA



Ingredients

Serves 2 as a main or 4 as a side

- 2 fennel bulbs, cut into 6 wedges each (or quarters if small), fronds reserved
- 1 lemon, cut into 1/2 cm thick slices
- 200g ricotta or one ball of mozzarella

For the herb dressing

- Small bunch of parsley
- Small bunch of basil
- 1 small garlic clove
- Juice of 1/2 lemon
- 4 tbsp extra virgin olive oil
- Sea salt and freshly ground black pepper

Cooking fennel with slices of lemon leaves it with that deep, lemony brightness I love. It works just as well with green beans, chunky courgette, asparagus, or even carrots as they come into season later in the year. If you'd like this to become a filling side for a group, add in some new potatoes or dress with some drained and rinsed jarred butter beans.

Method

- 1.** Finely chop the herbs (you can use a food processor for ease, if your self-catering kitchen has one) and place in a bowl. Add the lemon juice, olive oil, and a good pinch of salt and pepper. Stir to combine, then taste and adjust the seasoning, adding more lemon if you like.
- 2.** Bring a large pan of salted water to the boil then lower to a simmer. Add the fennel wedges and cook for 10 minutes. Add the lemon slices and cook for a further 5 minutes, or until the fennel is tender. Drain well.
- 3.** Arrange the fennel and lemon slices on a platter. Spoon over the herb dressing and dot with ricotta. Finish with the reserved fennel fronds and a final drizzle of olive oil, if you like.
- 4.** Serve with plenty of fresh bread and a selection of charcuterie for a perfectly simple but delicious lunch or dinner.