



## WINTER CITRUS & AVOCADO SALAD WITH SHAVED FENNEL & FETA CHEESE

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PAIR WITH: 2019 J.H. WHEELER SAUVIGNON BLANC

SERVES 2

### INGREDIENTS

2 blood oranges  
2 tangerines  
2 Cara Cara oranges  
1 ripe avocado, sliced  
1 small head fennel  
¼ cup feta, crumbled  
1 cup mache greens or arugula  
Salt and pepper to taste  
2 TBSP extra virgin olive oil  
1 TBSP shallot, finely chopped  
1 TBSP honey  
1 TBSP red wine vinegar

### PREPARATION

Trim the top and bottom off all citrus. Reserve any juice in the trimmed pieces by squeezing them into a small sauce pan, set aside. Remove the peel around each side of the citrus leaving just the flesh and no pith (the white part). Cut each piece of citrus into chunks, again reserving any extra juice and adding it to the sauce pan. For the dressing, reduce the citrus juice (total of ¼ cup) down to a glaze, whisk in honey, vinegar and olive oil and a little salt and pepper to taste, add the chopped shallot and set aside. Shave fennel paper thin on a mandolin slicer or with a sharp peeler, put fennel into ice water until ready to assemble salad or at least for 10 minutes. I like to add the arugula to the ice water as well if using - it makes it fresher and crunchier.

**To assemble the salad:** drain the fennel and arugula (if using) from the ice water and pat dry. Layer the citrus, slices of fresh avocado, fennel and greens, drizzle the whole salad with the dressing and finish with crumbled feta.

\*Optional additions - if you like a busy salad - would be thinly sliced radishes, fresh picked herbs like mint, chervil, chives, parsley and dill.