EIGHTH IN THE SERIES

If you are home and want to make something quick, simple yet elegant try this recipe.





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Peaches & Greens with FENNEL

The sweetness of this beautiful fruit when ripe makes it a great component of a salad, paired with tangy vinaigrette and salty Parmesan with an added surprise of pomegranate seeds.

Serves 4

6-8 ounces (170-227g) greens of your choice

1/8 bulb fresh fennel, sliced to 1/4 inch

pieces

small handful fennel greens, some leaves

stripped and some left whole for

garnish

4 tablespoons (24g) shredded Parmesan

4 tablespoons (60ml) Gorji Gourmet Pomegranate

Vinaigrette

small handful pomegranate seeds for garnish

-3 fresh peaches, wedged

Wash and pat dry greens, fennel and peaches.

Combine greens in a mixing bowl with sliced fennel, Parmesan and vinaigrette.

Mix well and plate.

Top with peach wedges and garnish with pomegranate seeds and fennel sprigs.