

Fennel with Chargrilled Peppers

MAKES:4

PREPARATION TIME:5 minutes

COOK TIME:none

INGREDIENTS:

- 1 large bulb or two small heads of fennel, sliced
- 4 peppers, two orange and two red, deseeded, quartered and char-grilled
- Salt and freshly ground black pepper

For the dressing:

- 175ml/6 floz Filippo Berio Virgin Olive Oil
- 3 tbsp good wine vinegar
- A little sugar, to taste
- 2 tsp ready-made mustard

To garnish:

- Sprigs of green fennel tops

METHOD:

Arrange the fennel and peppers on 4 serving plates as illustrated. Season well.

Put all the salad dressing ingredients into a screw top jar and shake well. Pour over the salad.

COOK'S TIP:

Replace the wine vinegar with balsamic vinegar.

Cook it with: Extra Virgin Olive Oil

