



## • Winter salad with Tunisian dates

### **Ingredients:**

2	medium-sized endivies	2	tablespoons red wine vinegard
	100g field salad	2	tablespoons olive oil
1	small fennel	2	tablespoons hazelnut or walnut oil
2	oranges	1	pinch of salt
6	dates, dried	1	pinch of freshly ground pepper
2	medium-sized avocados	3	tabelspoons chopped hazelnuts

### **Directions:**

Remove the endive leaves from the stalk and wash quickly and thoroughly in cold water. Drain and set aside to dry. Sort the field salad, wash thoroughly in cold water and shake dry.

Clean and wash the fennel bulbs and remove and set aside the delicate fennel leaves.

Cut the fennel lengthways into the thinnest possible slices.

Peel the oranges, making sure to completely strip off the white pith and filet each orange by removing the segments between each membrane.

Halve the dates lengthwise, remove the seeds, and then slice again lengthwise into quarters.

Halve the avocados to remove the seed and then peel. Cut the avocado meat into thin slices.

To make the dressing, combine the red wine vinegar, salt and pepper. Use a whisk to gradually add the two types of oil (a cocktail shaker can also be used)

Place the endive and field salad leaves into a large bowl and mix in the fennel slices, orange filets and avocado pieces. Fold in the dressing immediately and top with the green fennel leaves and chopped hazelnuts to finish.