

INSALATA DI PARMIGIANO-REGGIANO
E FINOCCHIO ☉

(*Parmesan, Fennel, and Arugula Salad*)

- 1 medium fennel bulb (sometimes called anise), stalks trimmed flush with bulb
- 1 large piece Parmigiano-Reggiano (about ½ pound)
- 1 large bunch arugula (about ½ pound), coarse stems discarded and the rest washed well, spun dry, and torn into bite-size pieces
- ¼ cup extra-virgin olive oil
- 1½ tablespoons fresh lemon juice
- freshly ground black pepper to taste

Quarter fennel lengthwise and cut away core, discarding it. With a *mandoline* or other manual slicer or a sharp knife cut fennel crosswise into very thin slices. With a vegetable peeler shave enough thin slices from Parmigiano-Reggiano to measure about 1 cup.

In a bowl toss together fennel and arugula. In a small bowl whisk together oil, lemon juice, pepper, and salt to taste. Pour dressing over salad and toss well.

Serve salad topped with Parmigiano-Reggiano shavings. Serves 4.