

Fennel, Apple and Gorgonzola Salad
"Gourmet Magazine," June 2001

"Serve this delicate salad as a first course or alongside grilled chicken."

Active Time: 20 minutes
Start to Finish: 20 minutes

Serving: 4

Ingredients

1-1/2 tablespoons fresh lemon juice
1 tablespoon extra-virgin olive oil
1-1/2 crisp apples, such as Gala or Fuji, thinly sliced
3 tablespoons dried currants*
2 medium fennel bulbs (sometimes call anise, 2 lbs. total)
4 ounces [Gorgonzola \(preferably dolce\)](#), crumbled

Preparation

1. Whisk together lemon juice and oil in a large bowl. Add apples, currants and gently toss.
2. Trim fennel stalks flush with bulbs, discarding stalks, then quarter each bulb. Thinly slice bulbs with a [mandoline](#) or manual slicer.
3. Gently toss fennel with apples and season with salt and pepper. Serve salad with Gorgonzola.

*Donna's Notes: I didn't have currants on hand, or did I want to purchase. I did have tart dried cherries on hand and they tasted wonderful in the salad.