

Roasted Fennel, Beet Salad with Avocado & Blood Orange

Serves 3-4

Prep and cook time: 50 minutes total

by *Brandy Grey*, Fairsing Tasting Room Manager

2 Fennel bulbs	2 cloves Garlic, minced
2 Beets	3 Tbs Butter
1 Avocado	Olive Oil
2 Blood Oranges	Salt
3/4 cup Panko Bread Crumbs	

1. Remove fennel bulb stalks and reserve some fronds for garnish
2. Slice beets and fennel bulbs to 1/4 inch slices, brush with olive oil and place on lined roasting pan or oiled baking dish.
For a different flavor profile, pickled or canned beets are a nice substitution
3. Roast sliced beets and fennel bulbs 40 minutes at 400 degrees or until thoroughly cooked with caramelized edges
4. Ten minutes prior to serving, peel and slice blood oranges and avocado and set aside
5. In a skillet, add a dash of olive oil followed by three generous tablespoons of butter. Once butter melts, add minced garlic and allow to brown. Add Panko Bread Crumbs and salt to skillet and stir until evenly toasted brown.

Side Note: Thank you Julia Child for teaching that a dash of oil will allow butter to cook at a higher temperature without burning and to wait for foaming to subside before adding garlic. Also, let's all agree that garlic should be measured by your heart and not by cloves.

6. In serving dish, layer slices of roasted beets and fennel across bottom and tuck in sliced blood oranges and avocado. Sprinkle generously with toasted bread crumb mixture and finish with garnish of fennel frond tips.
7. Serve warm with baguette and glass of your favorite Fairsing Vineyard Chardonnay

