

Shaved Fennel Slaw

1 head	fennel, julienne
1 Tbsp	kosher salt
2 Tbsp	sugar
3 Tbsp	champagne or white wine vinegar
1	lemon, zest and juiced reserved
¼ tsp	black pepper
to garnish	fennel fronds

Method of Preparation

1. Combine the fennel, salt, and sugar and allow to rest for 15 minutes. The salt will begin to draw moisture from the fennel.
2. Season the fennel with the champagne (or white wine) vinegar, lemon zest, and black pepper.
3. Just before service, fold in the fennel fronds.