



FINCH + FENNEL

## *Citrus Salad with Truffled Breadcrumbs*

### INGREDIENTS:

- 3 Variations of Oranges (suomo, blood orange, tangerine, cara-cara, etc.)
- ¼ c F+F Black Truffle Oil (3 Tbsp reserved for topping)
- 1 c Panko Bread Crumbs
- 1 Fennel Bulb, medium
- 4 Burrata Pieces
- Sourdough Bread Slices (optional for serving)



### DIRECTIONS:

1. Begin by carefully removing the skin on all of the oranges & separating them into slices, removing the white inner core any seeds you may find. Set aside for assembling later.
2. Grab a sauté pan & bring to medium heat. Add in the F+F Black Truffle Oil & bread crumbs. Let this toast for 2-4 minutes, watching & stirring often, careful not to let it burn.
3. Once toasted, remove from heat & let cool, while you assemble the rest of the salad.
4. Thinly julienne the head of fennel. On a large platter, thinly layer the fennel then top with the sliced oranges.
5. Sprinkle a generous amount of toasted breadcrumbs over the top.
6. Gently break open the balls of burrata & lay on top of the breadcrumbs.
7. Drizzle with additional F+F Black Truffle Oil before serving & eat immediately. Serve with some crispy sourdough for dipping.

*Enjoy!*

