

Spicy and Sweet Fennel Salad

Serves 4

Time 20 minutes

2 medium fennel bulbs, core removed and very thinly sliced lengthwise, 2 tablespoons chopped fennel fronds reserved

2 tablespoons olive oil

1 teaspoon piment d'espelette or Aleppo pepper

1 Thai chili thinly sliced or ½ teaspoon red pepper flakes

10 Medjool dates, pitted and quartered lengthwise

Kosher salt

2 teaspoons good quality red wine vinegar such as Katz

Flakt salt to finish

Place the fennel in a bowl of ice water and let it sit for about 20 minutes.

Meanwhile, heat the olive oil in a skillet over medium heat. When it shimmers add the pimenton, thai chili or red pepper flakes and cook for 1 minute, until the pepper infuses with the oil. Add the dates and toss to coat. Cook until the dates are heated through, about 1 minute more. Season with salt.

Drain fennel and arrange on a plate or platter.

Spoon the dates mixture over the fennel, along with the vinegar. Taste and adjust seasonings to your liking with more vinegar or salt as needed.

Top with the fennel fronds and some flaky salt to finish.