

Shaved Fennel, Artichoke & Parmesan Salad

This is from "Chez Panisse Vegetables," by the woman who is probably the Bay Area's most famous culinary innovator, Alice Waters (HarperCollins, 1996).

INGREDIENTS:

- 2 large artichokes
 - 2 lemons
 - 2 large fennel bulbs
 - ¼ cup extra virgin olive oil
 - 1 to 2 tablespoons white truffle oil
 - Salt and pepper
 - 1 piece Parmesan (about 3 ounces)
 - ½ cup Italian parsley leaves
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INSTRUCTIONS: Pare the artichokes down to their hearts and scoop out the chokes with a spoon, dripping them into water acidulated with the juice of one of the lemons.

bulbs very thin with a mandolin or very sharp knife. Remove the artichoke hearts from the water and slice them very thin the same way.

Assemble the salad in layers on a large platter or on individual salad plates. First make a layer of the fennel slices. Squeeze lemon juice evenly over the fennel and drizzle evenly with a third of the olive oil and white truffle oil. Sprinkle with salt and pepper.

Then make a layer of the artichoke hearts. Squeeze more lemon juice over them; drizzle evenly with another third of the

or a vegetable peeler and arrange them on top of the artichoke slices. Scatter the parsley leaves over the cheese, season with salt and pepper, squeeze more lemon juice over, and drizzle evenly with the rest of the oils. Serve immediately.

Serves 6.

Note: Slices of very fresh raw cepes (porcini) are superb in this salad. Another autumnal variation on this salad theme is to dress the shavings of fennel with lemon and olive oil and top with shavings of fuyu persimmon accented with a few drops of balsamic vinegar.