

SPRING SALAD OF FENNEL, LEEK AND CELERIAC

By Susan Barocas

8 side servings

Use a mandolin if you have one to get thin slices. If not, concentrate on cutting with a very sharp knife to produce thin, even slices.

Juice and zest from 2 large lemons (about ¼ cup)
1 large or 2 smaller bulbs fennel
2 young, slender or one larger leek
1 medium celeriac root, about 10-12 ounces
3 tablespoons olive oil
1 teaspoon salt or to taste
½ teaspoon pepper or to taste
½ cup parsley leave with tender stems, roughly chopped (optional)
4-5 cups arugula (optional)
¼ cup fennel fonds, chopped as desired

Zest and juice the lemon.

Cut off the fennel stalks and save for another use after trimming off many of the fonds and chopping them. Cut each bulb in half the long way and remove the small solid core in each half. Lay the halves on the flat cut side, then slice starting at the shortest side, making the slices as thin as possible. Put the sliced fennel in a large bowl and mix in the lemon juice.

Cut the white and light green parts of the leeks across into thin slices. Save the green tops for another use. Place the slices in a strainer, then wash under cold water, stirring the leek. Set the strainer in a bowl of cold water and swish around the leeks. Let the water settle a minute, then pull out the strainer with the leeks. If there's a lot of dirt and sand in the bottom of the bowl, empty and rinse it before repeating the leek bath. After one or two baths, rinse the leeks under cool running water, moving them around with your hand to make sure they are clean. Set them aside to drain completely.

Wash and peel the celeriac with a small, sharp knife. Cut out any blemishes or ruts. Wash again. Cut the celeriac into thin slices, then julienne the slices.

Add the celeriac and the leeks to the fennel and lemon juice. Mix in the zest, olive oil, salt and pepper. Let the salad sit for an hour or two before serving. Put the salad on a serving dish and scatter fennel fonds on top. Alternatively, spread the arugula on a large platter, then pile on the salad on top and scatter the fennel fonds over it all.

KUISHADO - <https://www.washingtonpost.com/recipes/leek-and-potato-casserole-quajado/16354/>

KUKU - <https://www.lilith.org/blog/2020/04/passover-treats-from-a-chef-and-fridge-forager/>

MINA - <https://www.myjewishlearning.com/the-nosher/matzah-pie-with-leek-and-spinach-recipe/>

Marinated Feta

1-2 lemons, juice and zest
8-16 ounces feta
2-3 cloves garlic, peeled and sliced
2-3 teaspoons za'atar
Olive oil

Cut feta into cubes between ½ to 1 inch, close to bite size, but still able to hold their shape without crumbling. Put about a third of the garlic slices and about a teaspoon of za'atar into the bottom of a glass storage dish or a jar large enough to hold all of the cheese pieces. Gently add half the cheese, then more garlic and za'atar. Add the rest of the cheese, topping off with the rest of the garlic and another teaspoon of za'atar. Fill the dish or jar with olive oil to about 3 inches from the top. Add juice of 1 or 2 lemons, depending on how much cheese you have, and the lemon zest. Add more olive oil to fill the jar or dish to the top, making sure all of the cheese is submerged. Cover tightly with a well-fitting lid. Slowly turn the jar or dish over a few times to mix all the marinade ingredients. Refrigerate for up to 3 weeks. Before serving, take the jar out in advance so the olive oil can warm to room temperature. As you used up the cheese, the marinade makes a great salad dressing.