Name of Recipe: Cannellini Salad of Fennel, Radish, Herbs & Orange Creamy Tarragon Dressing
Volunteer Notes:
BE GENTLE with the leaves.

From our garden: Salad leaves, Herbs, Citrus, Edible Flowers

<table>
<thead>
<tr>
<th>What to collect</th>
<th>What to do</th>
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<tbody>
<tr>
<td>1 x small Basket baby Lettuce (Coz, Freckle coz, Radicchio, Royal Oak leaf, Nasturtium, Snow pea tips, beetroot leaves, calendula, nasturtium leaves Oak leaf) Lettuce spinner</td>
<td>Go thru your lettuce &amp; discard any damaged leaves, wash &amp; dry. GENTLY. Divide into 3 bowls.</td>
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<td>1 tin cannellini beans, drained, rinsed, drained</td>
<td>Open the tin beans, wash well in a colander with cold water-leave to drain. Add to a large mixing bowl.</td>
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<td>1 x Orange-zested and juiced</td>
<td>Wash the fennel. Cut fennel into ½, then separate the fennel leaves. Slice each fennel piece very thinly. Put into lemon cold water until assembling the salad. Trim the radish, slice and add to cold water</td>
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<td>1 x Fennel, sliced very thinly (store in lemon water) &amp; chop feathery tops Radishes, trimmed, washed, cut into 1/2 &amp; finely sliced Colander</td>
<td>Prepare the herbs &amp; flowers.</td>
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| 6 stalks Parsley-pick leaves, wash & spin dry Mint-if available Nasturtium/calendula flowers for garnish | Put the honey, vinegar & mustard in a bowl, whisk well.  
- Slowly add the oils, WHISKING AS YOU GO. Add the chopped tarragon, Add orange zest, season well.  
- If it needs thinning add a bit of orange juice. |

**Tarragon dressing:**
70 ml olive oil
70 ml vegetable oil
1 tsp Dijon mustard
30 ml homemade Tarragon vinegar
1 x tbsp tarragon herb, picked & washed
1x tsp honey
Salt
Ground pepper
Large bowl & whisk
### 3 platters & salad servers

- 5 mins before serving DRAIN the radish & fennel well. Add to bowl of beans. Add herbs, 2/3 of the dressing and mix.
- Divide all the ingredients onto 3 platters.
- GENTLY toss thru a small amount 1/3 dressing on the lettuces & pile gently onto each platter.
- Scatter over edible flowers.