# Roasted fennel

Recipe by V-ZUG Ltd.

fennel salad with grapefruit and hazelnuts

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| Preparation | 20 Mins |
| Cooking time | 15 Mins |
| Portions | 4 |
| Appliance | CombairSteamer V2000 from 2021 |

## Fennel

3 fennel bulbs

2 tbsp rapeseed oil

Some salt

## Dressing

2 pink grapefruit

2 tbsp apple cider vinegar

1 tbsp runny honey

3 tbsp rapeseed oil

4 tbsp hazelnut oil

4 sprigs of tarragon, chopped

Some salt

Some pepper

## Serving

80 g hazelnuts, roasted, chopped

herbs for garnishing (e.g. tarragon, fennel herb, oregano, parsley)

## Fennel

Preheat the cooking space to 230 °C using the hot air with steaming mode.

Trim the fennel and cut into about 2 cm thick wedges. Mix in a bowl with the rapeseed oil and salt, then spread out on a lined baking tray.

Roast the fennel in the middle shelf position for 15 minutes.

## Dressing

Segment the grapefruit, collecting the juice. Put the grapefruit segments to one side.

Mix the grapefruit juice with the other ingredients and season with salt and pepper to taste.

## Serving

Toss the hot fennel in the dressing and then allow to cool down a little.

Arrange the fennel, garnishing with the grapefruit segments, hazelnuts and herbs.

## Cooking steps

**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

**Preheating finished. Put the food in.**

**Hot air + steaming 230 °C for 15 Mins**

## Accessories

Baking tray

## Additional information

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