

## INGREDIENTS

- 2 Sicilian oranges
- 1 Fennel
- 1 Red onion
- Some black olives
- Some anchovies in oil
- Oil
- Salt
- Pepper
- Lemon juice



## INSTRUCTIONS

- 1) To prepare the salad of oranges, first wash a fennel and cut it into julienne strips.
- 2) Clean the red onion: divide it in half lengthwise and remove the green sprout in the middle, if any
- 3) Cut the onion into julienne strips, and then put it to soak in cold water for at least 10-15 minutes to soften the flavor.
- 4) Meanwhile peel the orange, making sure to remove also the white part that has a bitter taste, and then the segments on a high.
- 5) Finally take the black olives and remove the core.
- 6) If you like, add some anchovies in oil
- 7) Now that all the ingredients are ready, you can go to the sauce.  
Pour the olive oil into a small bowl, salt and pepper as you like and emulsify with a fork.
- 8) Now you can assemble your salad.  
Take a large bowl and add the cloves of raw peeled orange, the sliced onion, you have drained and dried well, and the pitted olives.
- 9) Pour the sauce into the bowl and mix well.
- 10) Finally, garnish with basil leaves coarsely chopped by hand and serve your delicious salad of oranges!