

Fennel and Courgette salad

20g mint leaves (larger stalks removed)

20g dill (larger stalks removed)

25g chives (sliced into 1–2inch pieces)

3 fennel bulbs trimmed (approx. 700g)

2 courgettes trimmed (approx. 400g)

1 ½ tsp toasted fennel seeds (optional)

3 tbsp olive oil

1 tbsp lemon juice

Salt and black or pink pepper



Using the Magimix 1mm slicing disc and middle bowl, stand the fennel upright in the XL feed tube, and press AUTO (slicing the fennel against the grain). Remove the fennel into a large bowl when full. Then cut each courgette in half so that it fits lengthways into the XL feed tube. Again, using the 1mm slicing disc and middle bowl cut into ribbons by pressing AUTO. Add the courgette to the fennel.

In the Magimix main bowl with the main blade in place, add all the herbs & AUTO for 20-30 secs. Remove from the main bowl using the spatula and place on top of the fennel and courgette.

Add the oil, lemon juice & season with salt & pepper (optional toasted fennel seeds).

Finish by gently mixing together & separating the slices of courgette.