

Orange and Radish Salad

From Nelson's Kitchen
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This Moroccan salad is very different and surprisingly delicious. The key is to not mix the radishes with the orange and dressing until the very last minute.

Ingredients:

- 3 sweet oranges
- 12 red radishes
- 1 tablespoon lemon juice
- 2 teaspoons of sugar
- 2 tablespoons of olive oil
- pinch of salt
- 1 tablespoon of orange flower water
- ground cinnamon
- small mint leaves

Procedure:

1. Prepare the oranges

- Using a sharp knife, cut the bottom and top of each orange.
- Place each orange cut side down, and Cut the peel off from top to bottom ensuring to remove all traces of the pit and cutting through the outer membranes to expose the flesh.
- Holding each orange over a small bowl to catch the juices, segment them by cutting between the membranes.
- Remove any seeds from the orange segments.
- Put the segments in the bowl.
- Squeeze the remains of the orange into the bowl.
- Drain the orange segments using a large strainer.
- Return the orange segments to the bowl, set the juices aside.

2. Prepare the radishes

- Wash the radishes and trim the roots.
- Either cut in thinly slices or in narrow strips using a mandolin.
- Keep the radishes in a dish covered with saran wrap.
- Keep it in the fridge until ready to serve.

3. Dress the orange

- Put two tablespoons of the reserved orange juice in a small bowl.
- Add the lemon juice, sugar, olive oil and a pinch of salt.
- Beat well and pour over the orange segments.

- Sprinkle with orange flower water, toss lightly, cover and chill for 15 minutes.

4. **Serve**

- Toss the dressed orange segments with the radishes.
- Put in a serving bowl.
- Sprinkle lightly with cinnamon.
- Scatter with the mint leaves.