

Serves 4
Prep 30 mins

Orange salad with pecorino and black olives

Insalata di arance con pecorino e olive nere

4 oranges, ideally a mix of blood oranges and regular oranges
1 large red onion, finely sliced into rings
1½ oz (40 g) pecorino cheese, cut into small, fine slices
3½ oz (100 g) black olives, pitted

For the dressing

1 small mandarin or clementine
⅓ cup (80 ml) extra-virgin olive oil
sea salt and freshly ground black pepper or chili flakes
handful of oregano leaves

This salad is particularly good as a side dish with fried fish, such as Fried Anchovies with Mint (see p.63). You can vary it by using other citrus fruits and also serve it with pickled anchovies, if you like.

Peel the oranges, making sure you completely remove the white pith. Slice them into thin rounds, flicking out and discarding any seeds, and put them on a serving plate.

Add the onion rings, pecorino, and olives and gently mix with the orange slices using your hands.

To make the dressing, squeeze the mandarin or clementine and mix the juice with the oil. Season with salt and pepper or chili flakes, add the oregano, and mix thoroughly.

Pour the dressing over the orange salad and leave to infuse for a few minutes before serving.

