

FINOCCHIO AL BURRO E PARMIGIANO

(Fennel with Butter and Parmigiano-Reggiano)

SERVES 6



FENNEL IS ONE of the world's oldest known edible plants. A classic Italian method

for preparing this aromatic vegetable is to cook it in butter and serve it with parmigiano.

Salt

*8 small bulbs of fennel, trimmed
and quartered*

5 tbsp. butter

Freshly ground black pepper

*1/4 cup freshly grated
parmigiano-reggiano*

1. Bring a large pot of salted water to a boil over high heat. Add fennel and cook until slightly softened, about 5 minutes, then drain.

2. Heat butter in a large skillet over medium heat. Add fennel, season to taste with salt and pepper, and cook, turning fennel occasionally, until just tender, about 15 minutes. Transfer to a warm serving dish and sprinkle with parmigiano.