

A close-up photograph of a black bowl filled with a hearty soup. The soup contains large pieces of light-colored tofu, sliced mushrooms, and chopped green onions. The broth is a rich, brownish color. The bowl is set against a background of a colorful, patterned fabric with floral and geometric designs in shades of blue, red, and green.

LOVE the FOODS that LOVE YOU BACK

Clean, Healthy, VEGAN
Recipes for Everyone

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Photography by Giordano Katin-Grazzini

RIZZOLI
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Meslalla (Moroccan Orange Salad)

SERVES 4



Tantalizing to both the eye and palate, *meslalla* is a Moroccan salad with few ingredients that delivers loads of flavor. Sweet juicy oranges, brined green olives, and crisp magenta slices of watermelon radish compose the salad, which is dressed with a light sauce of apricot, lemon, and mint. Fragrant and refreshing, Meslalla is a showstopper that delights the senses.

1. Peel the oranges, removing as much of the white pith as possible. Divide into sections and slice each section in half. Remove the seeds.
2. Very thinly slice the radish with a mandoline or chef's knife so it is just $\frac{1}{16}$ inch thick.
3. Mix the lemon juice with the orange flower water. Add the apricot paste and stir to dissolve. Season with white pepper as desired. Thin with water, if needed, to achieve a light dressing.
4. Plate the orange sections, radish, and olives attractively on individual salad plates. Spoon on the dressing. Garnish with the mint ribbons and lemon zest. Serve immediately.

PREP: 30 minutes

- 3 navel or blood oranges
- 1 small watermelon radish
- Zest and juice of 1 organic lemon
- 1 tablespoon orange flower water
- 2 teaspoons Dried Apricot Paste (see page 42)
- Several good grinds white pepper
- $\frac{1}{4}$ cup flavorful Mediterranean or Middle Eastern green olives, not pitted
- 2 teaspoons fresh mint leaves, cut into a chiffonade (fine ribbons)

