Bitter Leaf Salad with Mandarins and Strawberry Guava Dressing

**Dressing:**

1 Tbsp red or white wine vinegar

2 Tbsp olive oil (evoo)

2 tsp Dijon mustard

¼ tsp sugar

1 cup strawberry guavas

**Salad**

4 cups bitter leaves, a mix of these; *rocket, mustard leaf, mibuna, red vein sorrel, fennel fronds*

2 small mandarins

1 lettuce, washed and cut into quarters.

Method

1. Trim and wash leaves, gently spinning them dry

2. Peel mandarins and remove skin and as much outer white pith as possible using a knife and slice into thick wheels then break into smaller pieces.

3. Add mandarin to leaves, reserving any juice for the dressing

4. Make the dressing; cook strawberry guavas with sugar and ½ cup water. When soft press through a fine sieve to extract as a paste. Add to the remaining dressing ingredients and mix well.

5. Dress the salad and toss with the chopped fennel leaves

6. Serve immediately