**Roast Fennel with Balsamic**

Ingredients

* 3 fennel bulbs
* 4 tablespoons [extra-virgin olive oil](https://aus01.safelinks.protection.outlook.com/?url=https%3A%2F%2Fshop.themediterraneandish.com%2Fcollections%2Folive-oil&data=05%7C02%7Cjoelene.stapleton-burns%40education.vic.gov.au%7Ce6a02c2463c14dfc1ca708dce65d7d9c%7Cd96cb3371a8744cfb69b3cec334a4c1f%7C0%7C0%7C638638536430333961%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C0%7C%7C%7C&sdata=aWZye%2B%2F8FUTsd9cPZ4%2BYQTl0M4kkcpoyovLr83TJk%2FU%3D&reserved=0) (*in the bottle on your bench*)
* 2 tablespoons each, finely chopped fresh **oregano**, **thyme**, and fennel fronds
* 6 stems celery, cut 1 inch wide on a diagonal
* 1 teaspoon fine sea salt
* 1/4 teaspoon freshly ground black pepper
* 1/3 to 1/2 cup freshly grated **Parmigiano-Reggiano cheese**
* A few drops good quality balsamic vinegar

**Instructions**

* **Preheat the oven and prepare the baking sheet:** Preheat the oven to 180oC. Line a rimmed baking sheet with baking paper.
* **Prepare the fennel:**Trim the root end of the fennel bulb and cut the stems off. Slice each bulb in half from the stem to the root. Then cut each half into 4 wedges.
* **Season the fennel:** Place the fennel wedges in a bowl and add the olive oil, herbs, a generous pinch of salt, and freshly ground pepper. Toss gently with your hands to thoroughly coat the fennel.
* **Roast the fennel:**Spread the fennel wedges out on the prepared baking sheet. Roast for 15 minutes, or until the wedges have started to turn golden. Sprinkle on the Parmigiano cheese, coating the wedges evenly, and roast for 10-15 minutes more, until the cheese is nicely browned, and the fennel is browned and caramelized in spots.
* **Serve and enjoy:**Transfer the fennel to a serving platter. Sprinkle a few drops of good balsamic vinegar on top and serve.