

## Shopping List and Equipment

### Menu 209: Celeriac, Fennel and Apple Salad with Nut Oil Vinaigrette Slow Roasted Asian Style Snapper Fillets in Ginger Sake Broth Braised Bok Choy

#### Ingredients

4 Snapper Fillets, skin on, cleaned and scaled 3-4 sprigs of cilantro, roots cut off 1 red onion, peeled and finely chopped 1 red chili, finely chopped 2 cloves garlic, crushed 1" ginger, thinly sliced 2 tbsp sake 1 tbsp sesame oil 2 tbsp lemon juice 1 tbsp fresh coriander or parsley chopped light olive oil as desired lemon wedges for serving salt as needed 1 garlic clove, crushed ½ lb bok choy, stems trimmed, washed ¼ cup water or vegetable stock 1 tbsp light olive oil, as desired sea salt to taste	2 tbsp Dijon mustard ½ small garlic clove, pressed 1 tsp sea salt freshly ground pepper 2 tbsp white wine vinegar 1 tbsp freshly squeezed lemon juice ½ cup walnut oil or hazelnut oil 2 tbsp extra virgin olive oil 4 cups mixed salad greens 1 medium celeriac (also called celery root), peeled and cut into matchsticks 1 medium fennel bulb, halved lengthwise and thinly sliced 1 unpeeled red apple, cored, cut into strips shavings of Parmigiano Reggiano
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#### Equipment

9'x9' baking dish or 9'x12' baking dish