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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## CHEF FEKER'S FENNEL AND CABBAGE COLESLAW

Serves 8-10

### Ingredients

- 1 head green cabbage, finely shredded
- 2 large carrots, finely shredded
- 1 small fennel sliced thin (half moon)
- 1 small red onion sliced in half moon
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- 2 tablespoons sugar
- 2 teaspoons celery salt
- Juice of 1 lemon
- 2 tablespoons white vinegar
- 1 teaspoon of sea salt
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- 1/2 cup good mayonnaise
- 1/4 cup of crème fraiche or sour cream
- 1 tablespoon dry mustard
- 1 tablespoon of paprika
- Salt and freshly ground pepper
- Zest of one lemon
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### Directions

1. Combine the first 4 ingredients in a large bowl.
2. Combine the next 5 ingredients and sprinkle over the cabbage mixture and let rest in the refrigerator for 30 minutes.
3. After 30 minutes strain and mix with the remaining ingredients and enjoy.