Braised Fennel

From Marcella Hazan.

Ingredients:

- 3 large fennel bulbs or 4 to 5 smaller ones
- 1/3 cup of extra virgin olive oil
- Salt

Procedure:

1. Preparing the Fennel
   - Cut the fennel tops where they meet the bulb and discard them.
   - Detach and discard any of the bulb’s outer parts that may be bruised or discoloured.
   - Slice 1/8 inch of the butt end.
   - Cut the bulb vertically into slices about 1/3 inch thick.

2. Braising the Fennel
   - Put the fennel and the olive oil in a large saucepan.
   - Sprinkle with salt.
   - Add enough water to barely cover the fennel.
   - Turn heat to medium.
   - Do not put a lead in on the pot.
   - Cook, turning slices over from time to time until the fennel is glossy and pale gold and it is tender when pierced with a knife — between 25 and 40 minutes.
   - If the liquid is insufficient, add a bit more water.
   - All the water must be evaporated by the time the fennel is cooked.
   - Serve on a warm plate.