



## Fennel with Raisins and White Wine

Wine is a significant element in many religions. Regarded as the drink of Gods, it is often used as an offering. In ancient Greek mythology, lavish feasts were celebrated to honor Dionysus, the god of wine.

While some religions regard intoxication as a means of getting closer to God, others condemn it as dangerous. Islam, for example, categorically prohibits drinking alcohol. Judaism takes the middle course. On the one hand, the Torah addresses the dangers of excessive alcohol consumption in various stories – as when Noah drinks too much wine and is found unconscious and naked by his sons. On the other hand, it commands Jews to drink four glasses of wine on Passover! In Christianity, wine is also an integral part of the Church's liturgy and stands for the blood of Christ during the Last Supper.

Of course, you may enjoy wine without any kind of religious connotation – in a glass or used as a delicate seasoning in this tasty fennel dish.

### For 2 servings:

1 bulb of fennel  
1 cup (250 ml) dry white wine  
½ cup (50 g) raisins  
½ teaspoon honey  
sugar  
salt

### Instructions:

Quarter the fennel bulb and cook it in the white wine together with the other ingredients until it is al dente. Let the wine reduce, but take care that it does not evaporate completely.

After the fennel has cooled, enjoy it with crusty white bread and a glass of dry white wine – but make sure to drink the same wine that you used for cooking!

