



POMELO SALAD WITH CHILI LIME VINAIGRETTE

INGREDIENTS FOR 4 PEOPLE

POMELO SALAD

500g pomelo
80g fresh red chili
80g cucumber
120g green salad
100g tomatoes
30g shallots
20g Thai basil
30ml olive oil

CHILLI LIME VINAIGRETTE

4 garlic cloves
50g shallots
60g fresh red chili
200ml water
40ml lime juice
130ml fish sauce (or soy sauce)
20g palm sugar

PREPARATION

- 1) Grind the garlic cloves, shallots and chili in a blender or mortar. Mix in a bowl with the water, lime juice, fish sauce and sugar.
- 2) Peel the pomelos, remove the skin and shred the flesh into bite-sized pieces.
- 3) Roughly chop the chili, cucumber, tomato and lettuce and place in a serving bowl with the pomelo and drizzle with the olive oil. Add the vinaigrette and mix everything well.