

Malaysian Citrus Fruit Salad

Equipment - tooth picks, juicer and mat, spoon measures, chopping boards, knives, teaspoon, small bowl, small serving bowl, 4 serving platters

Serves up to 30

Dressing

- 1 lime - juiced
- 1 tablespoons tamarind paste
- 1 1/2 tablespoons palm sugar
- 1 tablespoon brown sugar
- 1 tablespoon coconut

Fruit Ingredients

- 4 mandarins (or 2 plus 1 grapefruit)
- 3 or 4 oranges (perhaps include 2 blood oranges)
- nasturtium or mint leaves for garnish

Method

1. Juice the lime and pour into the salad bowl.
2. Add the tamarind paste, palm sugar, brown sugar and coconut. Stir carefully.
3. Peel the oranges and cut into bite size pieces. Add to the bowl.
4. Peel the mandarins. Break into segments and add to the dressing.
5. Put all citrus skins in bin (Worms feel sick with CITRUS)
6. Mix the dressing and fruit carefully

ARRANGE THE NASTURTIUM LEAVES ON THE PLATES. PLACE THE FRUIT ON TOP. GARNISH WITH MINT OR EDIBLE FLOWERS AND SERVE WITH LARGE TOOTH PICKS