

# Dressing

## Ingredients

50 grams	prawn, minced
25 grams	chicken, minced
200 grams	thick coconut milk
8 grams	chili paste oil
3 grams	chili paste
5 grams	salt
10 grams	lime juice
14 grams	white sugar
8 grams	coconut sugar

## Method

- In a sauce pan, heat 50 grams of the coconut milk over a medium heat then add the prawns and the chicken to stir-fry until cooked. Add the rest of the coconut milk. Bring to the boil then mix in the chili paste and the chili paste oil. Season with the salt, white sugar, palm sugar and the lime juice to taste.



# HERBED POMELO SPICY SALAD

# pomelo salad

## Ingredients

300 g	pomelo segment, flaked
200 g	dressing (from above)
40 g	chicken breast, boiled and shredded
70 g	prawns, boiled
8 g	shallots, deep-fried
4 g	garlic, deep-fried
16 g	peanuts, deep-fried
2 g	coconut meat, shredded and roasted

## Method

place the pomelo in a bowl;  
add in the prawns and chicken breast.

Mix in the dressing and toss well.

Then add in the shallots,  
garlic and peanuts, Toss lightly.

Sprinkle with coconut meat  
and garnish with coriander leaves  
and shredded big red chillies

