

RECIPE: Yum Sum O – Pomelo Salad

Ingredients

1 Shallot
1 pinch of salt
1/2 teaspoon of roasted ground chili
1 tablespoon roasted coconut
1 teaspoon palm sugar or refined sugar
1/2 teaspoon chili oil
1 tablespoon lime juice
1 tablespoon fish sauce
1/4 pomelo
1 tablespoon peanut or cashew nut
3 boiled prawns

Preparation

Peel the pomelo and take it out of its skin. Finely chop the shallot. Mix salt, chili, roasted coconut, sugar, chili oil, lime juice and fish sauce together, this will be your salad dressing. Add pomelo, shallot and prawns to a bowl and mix with the salad dressing. Serve on a plate.