

Pomelo Salad with Orange Blossom Marinade, Crispy Shallots & Peanut Crunch

Serves 6

INGREDIENTS

Marinade:

5 tbsp rice wine vinegar
¼ cup palm sugar
1 tbsp orange blossom water
2 star anise pods
1 cinnamon stick
2 inch piece fresh ginger, peeled and cut into strips
2 red chilies, seeded and sliced

Salad:

1 large or 2 small pomelo, peeled
1 carrot, shaved or cut into thin matchsticks
2 cup watercress leaves
1 cup cilantro, leaves only
½ cup mint, leaved only

2 tsp sesame oil
2 tsp lime juice
1 tsp black sesame seeds

Crispy Shallots:

4 shallots, peeled and thinly spiced
1-2 cups vegetable oil
Salt

Peanut Crunch:

¼ cup lime juice (2 or 3 large limes)
Zest of 1 lime
2 tbsp chili powder
1 tbsp kosher salt
2 tsp sugar
¾ tsp cayenne pepper
4 cups unsalted peanuts, shelled

METHOD

For the marinade:

In a small pot, warm the vinegar and palm sugar over low heat until the sugar dissolves. Remove from the heat and add the orange blossom water, anise pods, cinnamon stick, ginger, and chilies. Set aside to cool completely.

For the salad:

Once the pomelo had been peeled, using a sharp knife, segment the pomelo to remove the flesh and get rid of all the membrane. Place the segments in a large bowl and break them up into small bite-size pieces using your hands. Pour the marinade over the pomelo and allow to marinate for 30 minutes.

After 30 minutes, remove the anise pods and cinnamon stick. Drain the pomelo, reserving the excess marinade. Toss the marinated pomelo with the carrot, watercress, cilantro, mint, sesame oil, lime juice and black sesame seeds. Add 3 tbsp of the marinade and season with salt to taste.

For the crispy shallots:

Place the shallots in a medium saucepan and pour in the vegetable oil to submerge, about 1¼ cups. Set over medium-low heat and cook, stirring often to encourage the rings to separate. Cook until the shallots are golden brown, 15-20 minutes. Pour golden shallots into a strainer to drain the oil. Transfer the drained shallots to paper towels to cool and crisp up. Season with kosher salt and let cool.

For the peanut crunch:

Preheat the oven to 250 F. Line a sheet tray with parchment paper.

In a medium bowl, whisk the lime juice, lime zest, chili powder, salt, sugar, and cayenne pepper together. Add the peanuts and stir until coated. Pour the peanuts and any excess sauce onto the lined sheet tray and bake until the peanuts are dried out and beginning to brown, about 30 minutes. Allow to cool before roughly chopping.