



Spicy Thai Green Mango Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

PART A

1. 2 medium sized unripe mango - shredded thinly. You can use a shredder but for best aesthetics and mouthfeel, use a sharp knife to slice thinly (about 2 - 3mm thick) and then cut into thin strips.
2. Torch ginger flowers (Bunga kantan) - you just need a few petals, slice really thinly, about 1 mm wide and 10 mm long.
3. Half a lemon grass - cut the lemon grass length wise and slice really thinly.
4. 3-4 stalks of coriander leaves, only use the leaves.
5. 3 - 4 chili padi (small fiery hot chilies)
6. 2 tbsp roasted crushed peanuts (optional)
7. 3 tbsp roasted whole cashew nuts (optional)

PART B

1. 4 shallots, thinly sliced
2. 3 cloves of garlic, thinly sliced
3. 1 tbsp of fish sauce
4. 2 tsp of organic cane sugar
5. 1 tsp of sea salt
6. 2 tbsp of cooking oil (groundnut oil is the best)
7. Juice of 2 kalamansi lime (limau kasturi)
8. Dried shrimps (1 tbsp) - soaked before using.

Instructions

1. Prepare all the ingredients in PART A and mix together (except for roasted peanuts, cashew nuts and coriander leaves) in a big bowl.

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2. Heat the cooking oil in pan before adding the shallots and garlic. Fry till golden, add the dried shrimps and fry for another 1 minute. Add the rest of the PART B ingredients (mix them in a bowl first before adding to the wok) and heat for about 1 minute. Turn off the fire and dish out the sauce, mix into the big bowl with all the PART A ingredients.
 3. Stir the salad evenly, and transfer to a plate. Garnish with coriander leaves and dried cuttle fish. If you like peanuts, sprinkle with roasted crushed peanuts and whole roasted cashew nuts. You can also use roasted crushed almonds or pistachios instead of peanuts and cashew nuts.