Tunisian carrot salad

**Equipment:**
grater, bowl, salad spinner, knife, chopping board

**Ingredients:**
3 medium carrots
¼ cup pistachios
2 TABLESNS currants or sultanas
2 tspns olive oil
lemon juice (approx. 1 lemon)
a little salt and pepper
10 stalks (& leaves) coriander

**Method:**
  Wash carrots then grate. Put into a bowl.
  Take the pistachios out of their shells and roughly chop.
  Add to the carrots, as well as the currants or sultanas, olive oil and some lemon juice. You will need to taste how much, along with the salt and pepper.
  Wash, spin and finely chop coriander, and stir through.
Serve on flat dishes.