

chilli and lime sauce

Equipment:

bowl, knife, choppingboard, measuring cups, salad spinner, bowls, hand held food chopper, lemon squeezer

Ingredients:

6 stalks & leaves coriander
pinch of salt
2 cloves garlic
1 green chilli
1 tspn castor sugar
juice of 1 lime*
1-2 TBLSPNS fish sauce (or to taste)

method:

Wash the coriander thoroughly. Spin dry, then separate leaves from the stalks. Chop leaves finely, set aside. In the food chopper put the peeled and lightly crushed garlic, coriander stalks, salt and chilli. Chop very finely, then add sugar, lime juice and fish sauce and blend until sugar is dissolved. You might have to transfer to a bowl if the chopper is not big enough. Stir in coriander leaves and serve.

*Before squeezing limes, roll around firmly on the bench. This helps to release the juice better.