

Tunisian carrot salad

Equipment:

grater, bowl, salad spinner, knife, chopping board

Ingredients:

3 medium carrots

¼ cup pistachios

2 TABLSPNS 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.

