BROCCOLI WITH ASIAN DRESSING

2 bunches broccoli
1 garlic clove
1 tbsp sesame oil
1 tbsp soy sauce
1 tsp balsamic vinegar
1 bunch Chinese chrysanthemums

1- Place chopped broccoli including the stalks into a steamer and cook for around 6 minutes or until tender.

2- Meanwhile make your dressing. Peel ginger and garlic and grate into a bowl. Halve deseed and finely chop chilli and add to the bowl.

3- Stir in sesame oil, olive oil, soy sauce and juice from the lemon. Drizzle in balsamic vinegar. Whisk the dressing and taste to see if it needs adjusting. You want a flavour balance between saltiness from the soy, sweetness from the balsamic vinegar, acid from the lemon and heat from the chilli.

4- When the broccoli is cooked, place it on a serving platter with the snowpeas and chrysanthemums. Mix up the dressing one last time and pour it over.

Add 3 carrots peeled and julienned.