

## **BROCCOLI WITH ASIAN DRESSING**

2 bunches broccoli	2.5 cm piece of ginger
1 garlic clove	¼ red chilli
1 tbsp sesame oil	3 tbsp olive oil
1 tbsp soy sauce	1 lemon
1 tsp balsamic vinegar	1 handful snowpeas

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.