



Fresh Fruit with Thai Spicy Salt

I had a version of this classic Thai dish at Viand, where Annita Potter served a simple pre-dessert of pomelo segments alongside a little mound of ground salt, sugar, chilli and kaffir lime. I've bought sliced pineapple from Asian grocery stores with a little pod of the salt-sugar-chilli combo, but the addition of kaffir lime was new to me, so thanks for the inspiration Annita. This is a great way to dress up pineapple, green mango, watermelon, pomelo or almost any fruit.

Serves as many as you like

METHOD

1. Place sugar, kaffir lime leaf and a pinch or 2 of chilli powder in a mortar and crush finely.
2. Add salt and crush lightly.
3. Mix to combine well and transfer to a serving dish.
4. Arrange fruit on a plate and serve with the salt mixture alongside for dipping or sprinkling.

INGREDIENTS

- 2 teaspoons castor sugar
- ½ teaspoon very finely sliced kaffir lime leaf
- Roasted chilli powder, to taste
- 1 teaspoon salt flakes
- Fruit of your choice, sliced