



Vietnamese Herb Salad

One of the defining elements of Vietnamese cuisine is the abundance of fresh herbs and leaves that appear at every meal. I love this salad because it features some unusual herbs that may necessitate a trip to a suburb with a large southeast Asian population to source. This is a great excuse for a vicarious holiday, but if that's not possible substitute any Asian herbs you can get hold of such as mint, Vietnamese mint, coriander and perilla (shiso).

Serves 2



INGREDIENTS

- 1 handful bean sprouts, tailed (about 60g/2oz)
- 1 bunch saw leaf coriander, sliced (culantro)
- 2 tablespoons sliced Thai basil leaves
- 2 sprigs rice paddy herb, leaves picked
- 1 teaspoon garlic oil (5ml)
- 1 teaspoon roasted rice powder
- 1-2 tablespoons deep-fried shallots
- 2 teaspoons deep-fried garlic

METHOD

1. Combine bean sprouts, saw leaf coriander, basil and rice paddy herb in a large bowl and set aside.
2. When ready to serve, add Garlic Oil, Roasted Rice Powder and most of the Deep-Fried Shallots and Garlic.
3. Toss to combine well and arrange on a serving plate.
4. Scatter remaining Deep-Fried Shallots and Garlic over the top and serve.