



Three sliver salad

Serves 4

This is a classic trio of ingredients from the North of China, it's a nice salad to start a banquet or as a side. You can substitute the vegetables for whatever you have on hand; the idea is to have three distinctive textures and colours. The dressing and chilli oil keeps for 3 months in the fridge so it's nice to have on hand for other preparations.

For the chilli oil

4g Sichuan pepper

4g heavenly facing dried chillis, or other mild dry chilli, cut into 1cm pieces

20g garlic, microplaned

100mls vegetable oil

Place chopped garlic in a bowl

Heat oil in a small saucepan with dried chillies and Sichuan peppercorns, once the oil starts smoking pour over the raw garlic and stir through.

For the dressing

20g sugar syrup

20g rice wine vinegar

40g light soy

4g ginger- microplaned

Mix together with chilli oil.

For the salad

150g carrot cut into thin julienne

50g sheet konbu kelp, soaked in water for 12 hours, cut into julienne

150g soy tofu slices, rehydrated if you're using dried and cut into julienne

50g coriander, leaves left on the stalks, cut into 2cm lengths

Bring a large pot of water to the boil, blanch the carrots for 30 seconds and remove and drain well, scatter in an even layer on a plate and place in the refrigerator, chill for 30 minutes or up to 12 hours.

Bring the water back to the boil and blanch the tofu slices for 3 minutes, remove and drain well, scatter in an even layer on a plate and place in the refrigerator, chill for 30 minutes or up to 12 hours

Bring the same pot of water back up to the boil and add the konbu, stirring as it come back to the boil, blanch this for 5 minutes (the liquid will become slimy from the seaweed, don't worry) remove and dunk into fresh cool water and rinse slightly, drain and place into a large mixing bowl.

Mix the carrot, kelp and tofu slices with the coriander, mix together with the dressing and serve.