

Two Bean and Two Lime Salad - Recipe from Ottolenghi

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Serves four as a starter or side

6 large kaffir lime leaves (fresh or frozen), stems removed (5g)

2 limes: finely grate the zest to get 1 ½ tsp, then juice to get 2 tbsp

30g coriander, roughly chopped

10g mint leaves

1 garlic clove, crushed

60ml olive oil

2 green chillies, deseeded and thinly sliced

600g French beans, trimmed

150g frozen shelled edamame (or peas)

1 tsp black sesame seeds

Salt

You can make this ahead of time - Just hold back on the lime juice until before you serve. It will keep for up to 6 hours in the fridge. If you can't get hold of fresh kaffir lime leaves, don't use freeze - dried - the leaves are too brittle to work when finely chopped. As an alternative, use either a stick of lemongrass (remove the tough outer skin and finely chop the soft inner flesh) or else just stick with the lime zest and juice already listed: the dish will still pack a punch.

1. Roll up all the kaffir leaves into a thick cigar shape. Slice as thinly as possible, then finely chop the strips. Place in the small bowl of a food processor with the lime zest, 20g of coriander, the mint, garlic, olive oil, chillies and ½ teaspoon of salt. Blitz until smooth, then set aside.

2. Bring a large pan of salted water to the boil and add the French beans. Blanch for 3 minutes, then add the edamame beans for a minute. Drain all together, refresh under cold water and set aside to dry.

3. Spoon the lime paste over the beans, pour over the lime juice, and stir to combine. Sprinkle with the sesame seeds, along with the remaining coriander, and serve at once.