

SERVES 6 – PREPARATION: 15 MINUTES

coleslaw with maple syrup and cranberries

¼ white cabbage
¼ red cabbage
200 g (7 oz) carrots
2 spring onions (scallions)
80 g (2½ oz) cranberries

vinaigrette
120 ml (4 fl oz) cider vinegar
90 ml (3½ fl oz) sunflower oil
75 ml (3 fl oz) maple syrup
salt and pepper

1. Using a mandoline, shred the cabbage quarters as finely as possible. Peel the carrots, then shred using a julienne peeler or spiralizer. Finely slice the spring onions and set aside the green parts.

2. Prepare the vinaigrette by mixing together the vinegar, oil and maple syrup. Season with salt and pepper.

3. Put all the vegetables in a large salad bowl, add the cranberries and pour over the vinaigrette. Toss to combine and adjust the seasoning as needed. Scatter with the green parts of the onion.

Chef's tip

Replace the cranberries with raisins if you wish.



SERVES 4 – PREPARATION: 15 MINUTES – COOKING TIME: 30 MINUTES

carrots with orange and spices

4 oranges
1 garlic clove, finely chopped
1 tablespoon honey
1 tablespoon coriander seeds
½ teaspoon allspice (black pepper,
nutmeg, clove, cinnamon)
1 bunch of baby carrots
5 tablespoons olive oil
salt
½ bunch of coriander (cilantro),
leaves picked

1. Squeeze the oranges and sieve the juice. Pour the juice into a sauté pan, add the garlic, honey, coriander seeds and allspice and heat over a medium heat under reduced by half.
2. Peel the carrots and slice lengthways into strips about 1.5 mm thick using a mandoline.
3. Add the olive oil and carrots to the sauté pan and season with salt.
4. Increase the heat, stir to coat the carrots in the jus and cook until they are tender but still have some bite, about 10 minutes.
5. Serve the carrots hot, at room temperature or cold, sprinkled with coriander leaves.



prawn *bún bò huế*

16 frozen peeled prawns
4 garlic cloves, roughly chopped
salt and pepper
400 g (14 oz) rice vermicelli
2 carrots, peeled
1 small cucumber
200 g (7 oz) beansprouts
1 head of lettuce (e.g. Batavia), leaves
roughly chopped
½ bunch of mint, leaves picked
½ bunch of coriander (cilantro),
leaves picked
1 tablespoon plain (all-purpose) flour
vegetable oil for frying
50 g (2 oz) peanuts (optional)

sauce

100 g (3½ oz) caster (superfine) sugar
3 tablespoons fish sauce
juice of 2 lemons
salt
1 bird's eye chilli (optional), deseeded
and finely chopped
1 garlic clove, finely chopped

1. Put the prawns in a bowl with the garlic. Season with a little salt and a generous quantity of pepper. Set aside to marinate.
2. Cook the rice vermicelli according to the packet instructions. Drain, rinse under cold water, then drain again.
3. Prepare the sauce. Dissolve the sugar in the fish sauce and lemon juice. Add a little salt if necessary. Add the garlic and chilli and mix well.
4. Shred the carrots and cucumber using a julienne peeler or spiralizer.
5. Divide the beansprouts, vermicelli, cucumber, carrot, lettuce, mint and coriander leaves among four bowls.
6. Preheat a deep-fat fryer to 180°C (350°F). Dry the prawns using kitchen paper, then coat them in the flour, shaking to remove any excess. Sear the prawns in the hot oil for no longer than 1 minute. Drain them on kitchen paper and divide among the bowls.
7. Drizzle over the sauce, sprinkle with the chopped peanuts (if desired) and serve immediately.

Chef's tips

In the traditional recipe, the shells of the prawns are cut but not removed and then coated and seared. This crispy version of *bún bò Huế* uses ready-peeled prawn tails.

If you have any sauce left over, store it in an airtight container in the fridge and serve with carrot salad or spring rolls.

