

Chili Tamarind Fruit Salad Recipe

Ingredients:

1-2 large red chilies or use small chilies for a hotter flavor

½ teaspoon roasted shrimp paste

3 tablespoons tamarind pulp

4 tablespoons grated palm sugar

1 teaspoon lime juice, optional

Peeled and sliced mixed fruits, such as apple, pineapple, cucumber, mango, nashi pear and jicama, to serve

Method:

In a mortar and pestle, grind chili, paste and a pinch of salt. Mix in tamarind, sugar and lime juice, if using - it should resemble chutney. Alternatively, place chili, paste, salt and sugar in a food processor with a little water, then add tamarind (with seeds removed) and process. Mix them with fruits and serve.

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