

## Fragrant Herbs Seafood Salad Recipe

### Ingredients:

250 ml fish stock or water  
350 g calamari (squid), cleaned and cut into rings  
12 raw king prawns (jumbo shrimps), peeled, with tails intact  
12 scallops  
50 g cellophane noodles, soaked in warm water for 30-45 minutes  
½ cucumber, cut into thin batons  
1 lemon grass stalk, finely chopped  
2 kaffir lime leaves, finely shredded  
2 shallots, peel and thinly sliced  
2 tablespoons chopped scallions  
2 tablespoons fresh coriander (cilantro) leaves  
12-15 fresh mint leaves, coarsely torn  
4 fresh red chilies, seeded and cut into slivers  
Juice of 1-2 limes (calamansi)  
2 tablespoons Thai fish sauce  
Fresh coriander sprigs, to garnish

### Method:

Pour the fish stock or water into a medium pan, set over a high heat and bring to the boil. Cook each type of seafood separately in the stock for 3-4 minutes. Remove with a slotted spoon and set aside to cool. Drain the noodles. Using scissors, cut them into short lengths, about 5-cm long. Place them in a serving bowl and add the cucumber, lemon grass, kaffir lime leaves, shallots, scallions, coriander, mint and chilies. Pour over the lime juice and fish sauce. Mix well, then add the seafood. Toss lightly. Garnish with the fresh coriander sprigs and serve.

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