



CARROT AND DAIKON SALAD with CORIANDER

Recipe Collection by **Lorraine Fitzmaurice**

Serves 4/6

300g shredded carrot
200g shredded daikon
40g toasted (or blended) sesame oil
1 tsp cumin seeds
2 tsp brown or black mustard seeds
100g fresh coriander
lemon juice
sea salt

Method

1. Heat the oil in a pan.
2. Add the seeds and allow to pop for 1 minute.
3. Place the carrot and daikon in a large bowl. add a pinch of salt and the seeds, and fresh coriander. Toss well.
4. Season with lemon juice to taste and salt if needed.

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