



The
Nearly Naked
veg company

Our farm, your table, no fuss



Crunchy Thikohlrbi salad

 2 large kohlrabi	 1 ½ - 2 ½ tsp sugar
 1 tsp salt	 ¼ tsp salt
 4 tbsp oil	 ¼ - ½ tsp red chili pepper flakes
 3 - 4 medium shallots (small onions)	 ¼ cup peanuts
 2 tbsp lemon juice	 2 - 3 tbsp coriander, chopped

Peel and cut kohlrabi into 1/8" slices then stack them and cut into julienne 1/8" slices.

Put the slices into a bowl and add 1 tsp salt. Mix into kohlrabi and let sit 20 minutes in a colander over the sink. You will notice that liquid will be released. This will make the kohlrabi very crunchy.

In the meantime, peel the shallots and slice them finely. Put oil in a frying pan and fry the shallots until they are lightly browned and crispy. Put them on a paper towel to drain.

Take the kohlrabi rinse it quickly and drain it. Squeeze out as much liquid as you can. You can also do this in a tea towel over the sink which is easier.

Place kohlrabi in a bowl.

Take the peanuts and put them in a small pan and dry roast them on medium heat. You need to stir them so they don't burn. When they are beginning to roast add the red chili flakes and keep stirring or moving the pan with the handle. The chilies will adhere to the peanuts because of the oils. Put them onto a plate to cool and then crush them with the side of a knife or in a mortar and pestle until they resemble small chunks not paste!

Chop the coriander and add all the rest of the ingredients to the bowl, reserving a tablespoon of the peanuts to garnish on top. Mix and top with the remaining peanuts.

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