

Celery and Diakon with Ponzu

Ingredients:

- 1 table spoon coconut oil
- 6-8 celery stalks, cut into matchsticks
- 1 diakon radish, peeled and cut into matchsticks
- 1 table spoon Furikake Seasoning, plus extra
- 1 small handful snow pea sprouts

Ponzu

- 2 table spoons tamari
- Juice of 1 lemon
- 1 tea spoon minced ginger
- 1 garlic clove, minced
- 1 table spoon sesame oil

What to do:

- 1) Make the ponzu by mixing all ingredients with 3 table spoons of water.
- 2) Allow ponzu to stand for 30mins for flavours to develop.
- 3) Heat oil in a wok, add celery and stir fry for a few mins.
- 4) Arrange celery in serving bowls.
- 5) Pour over the ponzu, then top with daikon, and furikake seasoning.
- 6) Mix with tongs.
- 7) Garnish with snow pea sprouts and more furikake.

Furikake Seasoning

Ingredients:

2 nori sheets

2 tea spoons salt

1 teaspoon sugar

2 table spoons sesame seeds, toasted in a pan

What to do:

- 1) Tear or slice nori into little strips and blend in a blender with salt and sugar to finely chop.
- 2) Mix in sesame seeds.