



Avocado, Sprouts & Pomelo Salad

serves 1 (easily scaled up to serve more)

- 1/2 perfectly ripe avocado, peeled and diced
- 1/2 cup diced peeled cucumber
- 1 pomelo
- large handful radish sprouts
- 1 tablespoon minced shallot
- 1 teaspoon Dijon mustard
- 2 tablespoons Champagne vinegar
- 1 tablespoon pomelo juice
- 2 tablespoons olive oil
- 1 teaspoon mild honey
- freshly ground black pepper
- flaky sea salt, like Maldon
- crumbled rice cake, for garnish

First, to take the harsh bite out of the minced shallot, place it in a small bowl and cover with ice water. Set aside while you prepare the rest.

Next, supreme the pomelo by using a sharp knife to remove all the pith and peel, then cut out the individual sections. Set aside 4 sections and store the rest. Squeeze the remaining structure and reserve any juice.

Make the dressing by whisking the mustard, vinegar, pomelo juice and honey together in a small bowl or mug (my vessel of preference.) Then whisk in the olive oil until it emulsifies. Add lots of freshly ground pepper. Taste and adjust to your liking, adding more of anything as needed.

Strain the shallot and stir into the dressing.

In a medium bowl, combine the avocado and cucumber. Toss with about half the dressing until well-coated.

Assemble your salad in a large shallow bowl or plate, starting with the pomelo. Break the 4 sections into bite-sized chunks and arrange around the edge of the dish. Place most of the sprouts in the center, reserving a few for garnish, and drizzle some dressing over them. Mound the avocado-cucumber mixture on top.

Garnish with some crumbled rice cake; the remaining sprouts, chopped; and a flurry of flaky sea salt.