

## Ferntop Salad with Roasted Coconut Recipe

**Ingredients:** Serves 4

500g ferntops

½ shredded coconut (use white part of flesh only), roasted, pounded

5 shallots, thinly sliced

150g bean sprouts, tailed, blanched, drained

**Ground spices:**

2 tablespoons dried shrimps, roasted

½ tablespoon thinly sliced lemon grass

5 red chilies

1 lime, extract the pulp

½ teaspoon chopped ginger

salt and brown sugar

**Method:**

Boil ferntops with a lot of water, then drain. Mix shredded coconut, ground spices and thinly sliced shallots. Add the ferntops and bean sprouts. Mix well and serve.

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