



GARDEN VEG LETTUCE CUPS



INGREDIENTS

- 1 lettuce
- 3 carrots
- 1 small daikon or radish
- 1 tablespoon sesame seeds
- Handful coriander leaves
- Juice of ½ lemon
- Portion of thai basil pesto

FROM THE GARDEN

- Lettuce
- Carrots
- Daikon
- Coriander
- Lemons

EQUIPMENT

- Chopping boards
- Sharp knives
- Medium bowl
- Small frying pan

INSTRUCTIONS

1. Carefully peel the lettuce leaves apart, keeping them as whole as possible.
2. Very finely slice the carrots and daikon or radish.
3. Toss the carrot, daikon or radish and coriander leaves in the lemon juice in a bowl and set aside.
4. Gently dry-toast the sesame seeds in a small frying pan. Set aside to cool.
5. To assemble, lay the lettuce leaves onto a serving dish, then place spoonfuls of the veg mixture in the middle.
6. Drizzle over the thai basil pesto, and sprinkle with toasted sesame seeds.

