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CHILLI LIME CRUMB

This flavoured salt is an incredibly versatile condiment. Turn cantaloupe or honeydew melon wedges from a kids' snack into a thrilling grown-up nibble: arrange cut melon cubes on a platter and sprinkle with the spicy salt.

I love to put this in jars and give it away as little Christmas gifts.

Makes: about 150 grams

Time: 10 minutes



INGREDIENTS

6 limes, zest only, peeled in strips
2 cinnamon sticks
6 cardamom pods
6 star anise
20 Kaffir lime leaves
10 grams Szechuan peppercorns
10 grams chilli flakes, or dried chillies
15 grams coriander seeds
20 grams salt flakes, such as Murray River salt or Maldon sea salt
cubed melon, to serve



METHOD

1. Place all ingredients into the mixing bowl and toast for **7 min/100°C/speed 2** until fragrant.

2. Blitz for **1 min/speed 10** until the spices become a fine powder.

How easy was that? Sprinkle over cubed melon for a sparky conversation starter!

Tips

- The salt can also be tossed with nuts and a drizzle of olive oil, then roasted in the oven at 180°C for 10 minutes, or until the nuts are toasted.
- It is also great tossed with popcorn and roast vegetables, such as sweet potato wedges, or you can stir roughly 10 grams of the salt through mayonnaise for an added kick.
- If melon doesn't do it for you, try dipping halved grapes into the crumb.
- Will keep for a month in an airtight container in the fridge.