



## CHILLI CRISP SALAD

With Celery, Fine Beans, Asparagus,  
Long-Stemmed Broccoli & Crispy Tofu

### INGREDIENTS

120 g green beans, topped but not tailed (optional)

150 g each asparagus and long-stemmed broccoli, tails trimmed

6 celery stalks, trimmed and thinly sliced on a steep diagonal in long, thin half-moons

1 fennel bulb, very finely sliced

200 g tofu, cut into batons or blocks, tossed in rice flour and shallow-fried in sunflower oil

2 Tbsp Gochujang dressing ([Click here to see the recipe](#))

Juice of ½ lime

Flaked sea salt, to taste

180 g (about ¾ cup) Walnut Chilli Crisp ([Click here to see recipe](#))

¼ cup toasted walnuts, or ½ cup unsalted roasted peanuts, chopped (optional)

7 lively looking celery leaves

### METHOD

The world has been bewitched by Lao Gan Ma Chilli Crisp. And well they may be! It is one of the most powerfully delicious things known to modern humans and can be bought in all Chinese supermarkets. Many have tried to replicate this mythical sauce. My attempt is super delicious (p. 129) and, with its own character, plays wonderfully with the raw vegetables, cut with care by you! Do not balk at the role of celery here. It plays a confident and elegant part in this salad.

1. Bring a deep pot of water to a boil. Blanch the green beans for 4 minutes. Remove with a slotted spoon and immediately immerse in ice water to arrest the cooking process.
2. Repeat the blanching process with the long-stemmed broccoli for (4 minutes) and the asparagus (1 minute). Cut all the blanched greens on a sharp diagonal, into 6 cm pieces.
3. Layer the blanched greens, celery and fennel on a platter and distribute the fried tofu on top. Drizzle with the Gochujang dressing and squeeze over the lime juice.
4. Season with flaked sea salt. Spoon the Walnut Chilli Crisp generously over the salad, along with the toasted walnuts (or peanuts). Garnish with the celery leaves.