

thermomix

VORWERK

5 second Indian Carrot and Coconut Salad : A fantastically fresh and easy side dish to a curry

TM 5

2 portion(s)

easy

Ingredients

- 1 carrot
- 2 spring onions
- 1/2 bunch coriander
- 40 gram Coconut Flakes or Shredded/Desiccated
- 1 green chili seeds removed
- 1/2 lime juiced
- 1 pinch salt
- 2 cardamom pods (use only the seeds)

Preparation

Add all the ingredients into Thermomix Bowl. Turbo .5 second two times or until desired consistency.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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