

Citrus Salad With Honey / Orange Sauce - Yayyy Summer!

Ingredients:

Difficulty: Easy

(serves 3-4)

(adapted from food-mag.co.uk)

1 lime

1 orange

1 white grapefruit (greippi in Finnish)

1 red grapefruit (verigreippi in Finnish)

seeds of half of a pomegranate

a handful of roasted pistachios, coarsely chopped

2 tbsp honey (if you want to make it vegan, you can also use maple syrup, I tried also with that and it works just fine)

1/2 tsp orange blossom water (you can find this in Stockmann and in Ruohonjuuri)

a pinch of ground cinnamon

5-6 mint leaves, finely chopped

Instructions:

1. Peel and slice lime as seen in the photo (or, if you have other peeling method for lime, just do that).
2. Peel and slice orange as seen in the photo (or, again, if you have other peeling method, do that).
3. Do the same with grapefruits.
4. Arrange the slices on a serving plate as you wish.
5. Spread pomegranate seeds and pistachios on top.
6. Mix honey (or syrup) and orange blossom water and drizzle on top of the salad.
7. Spread ground cinnamon and add chopped mint leaves. That's it! Enjoy!