FRESH & COOL

# Citrus Salad with Orange Blossom and Pistachios

| PREP | COOK | SERVES |
| --- | --- | --- |
| 20 min | 5 min | 4 |

Vegan Vegetarian

Sliced oranges and grapefruit in a light orange blossom syrup, scattered with pistachios and mint.

## Ingredients

### For the fruit

- 3 oranges
- 2 blood oranges (or 2 more oranges)
- 1 pink grapefruit

### For the syrup

- 100 ml orange juice
- 2 tbsp caster sugar
- 1 tsp orange blossom water

### To finish

- 30 g pistachios, roughly chopped
- A few mint leaves

## Method

1. Cut the peel and white pith from all the fruit. Slice into rounds over a bowl to catch the juice.
2. Simmer the orange juice and sugar for 4 to 5 minutes until lightly syrupy. Cool, then stir in the orange blossom water.
3. Arrange the fruit on a plate, pour the syrup over and chill for 20 minutes.
4. Scatter with pistachios and mint before serving.

### Cook's tip

Serve it properly cold. The flavour is much sharper and cleaner.