

Carrot Coconut Salad

From Nelson's Kitchen
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Adapted from *The Complete Indian Cookbook* by Mridula Baljekar

Ingredients:

- 225gr/8oz carrots
- 2 teaspoon of dissecated coconut
- 1 teaspoon of cumin seeds
- 1 teaspoon of lemon juice
- chopped parsley
- 1/2 teaspoon of salt (or to taste)

Procedure:

- Peel and grate the carrots
- Heat up the cumin seeds in a dry skillet until fragrant.
- Either crush the cumin seeds with a heavy saucepan or pulse them in a coffee grinder.
- Mix all the ingredients in a bowl, except the salt.
- Right before serving sprinkle the salt and mix.