

# THAI TITBITS



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**SERVES: 6-8 PEOPLE, 18 PIECES**

Preparation time: 10 min.

Cook time: 10 min.

## INGREDIENTS

2 tablespoons vegetable oil • 6 shallots, finely sliced • 2½ tablespoons crunchy peanut butter • 1½ tablespoons palm sugar or brown sugar • 2 tablespoons dark soy sauce • 1 small pineapple, cut into cubes • 1 lime • 1 red chilli sliced finely • Handful coriander leaves

## METHOD

Heat a little oil in a frying pan and fry the shallots until they are brown • Reduce the heat and add the peanut butter, sugar and soy sauce and stir until the sugar has melted • The mixture should be sweet and salty, so add a little salt if necessary • Leave to cool • Arrange the pineapple cubes on a plate and dollop each one with a heaped teaspoon of the mixture • Drizzle with lime juice and decorate each cube with a piece of chilli and a coriander leaf • The ideal treat with a glass of chilled Veuve Clicquot champagne