

## Tenderstem broccoli with soy sauce, garlic and peanuts



*Serves four as a side*

**3 tbsp groundnut oil**

**3 garlic cloves**, finely sliced

**3cm piece of ginger**, peeled and julienned (20g)

**1 orange**, 3 strips of finely shaved skin

**30g salted roasted peanuts**, roughly chopped

**550g tenderstem broccoli**, trimmed and cut in half widthways if the stems are thick

**2 tbsp light soy sauce**

**1 ½ tsp honey salt**

*This is also lovely with (an equal quantity of) choy sum, if you prefer, instead of the broccoli. If you use choy sum it'll only need 1 ½ minutes' steaming. This is good as a side to all sorts of things – any roasted bird, for example – or as it is with a bowl of steamed rice.*

**1.** Heat the oil in a small saucepan on a medium high heat. Add the garlic, ginger, orange skin and peanuts and fry for 2–3 minutes, stirring frequently, until the garlic and nuts are a light golden-brown. Transfer to a small bowl (along with all of the oil), to stop them cooking, and set aside.

**2.** Fill a large saucepan, for which you have a steamer attachment, with just enough water so it doesn't touch the steaming basket. Place on a high heat and, once boiling, add the broccoli. Steam for 4–5 minutes, until cooked. Remove from the heat, transfer to a serving plate and set aside.

**3.** Return the saucepan you cooked the peanuts in to a high heat – don't worry about wiping it clean – and add the soy sauce, honey and ⅛ teaspoon of salt. Heat for about 1 minute: it should thicken to about 1 ½ tablespoons of sauce. Spoon 2 tablespoons of the infused oil over the broccoli, along with the peanuts and aromatics. Pour over the reduced soy mix, give everything a gentle mix and serve.