

## Spiced Fruit Salad

SERVES 4

Fresh fruit is the perfect way to cool down after a spicy meal. The star anise adds a subtle licorice flavour. You can experiment by adding other fruits such as bananas or Asian pears.

### Dressing

¼ cup granulated sugar

¼ cup water

2 star anise

1 cinnamon stick

2 tbsp lime juice

### Fruit

1 mango, peeled

2 kiwis, peeled

1 papaya, peeled

2 oranges, peeled

2 tbsp pomegranate seeds

**COMBINE** sugar, water, star anise and cinnamon in a small pot. Bring to a boil over medium-high heat and boil for 2 minutes. Let sit until cool. Strain and add lime juice.

**SLICE** mango, kiwis, papaya and oranges into a bowl. Scatter with pomegranate seeds.

**POUR** syrup over fruit and marinate for 1 hour before serving.