**Myanmar style Hummingbird (Kembang Turi) flower salad**

Serves 4 People

Preparation Time 10 minutes

**Ingredients**

(-) Hummingbirds flowers

1.5 tbsp peanut oil

1 tbsp roasted peanuts, crushed

2 small onion, sliced

1 tbsp. sesame seeds

½ tbsp. salt

½ tbsp. yellow chickpeas powder (dhal flour)

2 garlic cloves, sliced

½ tsp turmeric powder

Lime and Chilli (optional)

**Preparation**

Boil the water and then add hummingbirds flowers

Cover 10 minutes and then drain . Cut finely

Make onion-garlic oil. (Heat the oil and add garlic,1sliced onion and a pinch turmeric)

**Method**

Put Hummingbird flower, peanuts, salt, onion-garlic oil, yellow chickpeas powder, lime and chili(optional),sesame seeds and onion ,mix all together in the bowl.

**Myanmar style Colocynth curry**

Serves 4 People

Preparation Time 20 minutes

Cooking Time 30 minutes

**Ingredients**

3 tbsp peanut oil

7 small melon, sliced (cut in to quarters. If you want to peel the skin also you can peel)

2 small onions, sliced

2 cloves garlic, ground

½ inch ginger, ground

1 litre chicken stock

½ tsp chili powder

½ tsp salt

½ tsp fish or shrimp paste

Coriander leaves(optional)

Green Chili(optional)

1 tbsp dry shrimps(optional)

2 tbsp roasted peanuts, ground

**Methods for Colocynth**

Heat the pan, add peanut oils,

Add onion, ginger garlic paste, chili powder, ground peanut, fish or shrimp paste , dry shrimps, and stir around 30 seconds,

Add melon and stir a few second and add 1/3 chicken stock and simmer around 5 minutes.

Add another 2/3 litre of stock and cook 10 more minutes.

Add coriander leaves and green chili

Serve with steamed rice