

## Peanuts with Five Spice

Serves 4 as starter

This is a fragrant and savoury way to begin your vegan feast and it raises nuts to new heights. Serve them as a snack with drinks or as an easy starter to any meal. Although this recipe can be made ahead of time, it is best eaten within a day or two of preparation.

225g (8oz) raw peanuts  
280ml (10 fl oz) groundnut or vegetable oil  
2 tablespoons finely chopped garlic  
1 tablespoon fresh ginger, peeled and chopped finely  
1 tablespoon sugar  
2 teaspoons five spice powder  
2 teaspoon salt  
1 teaspoon roasted ground Sichuan peppercorn  
1 teaspoon chilli powder

Pick over and remove any loose skins from the peanuts.

Heat a wok over high heat until it is hot, then add the oil. When the oil is hot and slightly smoking, fry the peanuts for 2 minutes until they are lightly brown. Remove and drain well. Lay the peanuts on a baking sheet lined with kitchen paper.

Drain most of the oil from the wok (this oil can be saved for future use) leaving just 1½ tablespoons. Reheat the wok and oil and when it is hot and smoking slightly, add the garlic, ginger and stir-fry for 1 minute. Then add the rest of the ingredients and return the peanuts to the wok. Continue to stir-fry for 2 minutes, stirring to mix well. Turn onto a baking sheet, allow to cool and serve.