Moroccan Fresh Citrus Salad with pomegranates  serves 4

INGREDIENTS

1 lime
1 orange
1 blood orange
1 pink grapefruit
Seeds from 1 pomegranate
2 tsp. roughly chopped pistachios
2 tbsp. clear honey
1/2 tsp orange blossom water (optional)
1/4 tsp ground cinnamon
1 tsp. chopped mint leaves, to sprinkle
4 tbsp. Greek yogurt

DIRECTIONS

Using a sharp knife, trim the top and bottom of the lime so that the flesh is revealed. Keeping the lime upright, cut through the peel downwards from top to bottom, following the shape of the fruit, making sure to shave off all the peel and pith. Turn the lime onto its side and cut into thick wheels (not too thick, but thick enough so they are not falling apart).

Repeat with the remainder of the citrus fruit. Remove the pips and arrange the slices on a serving plate, so they overlap. Drizzle any juice over the citrus slices.

Sprinkle over the pomegranate seeds and pistachios. Put the honey and orange blossom water, if using, in a small mixing bowl and stir well, then drizzle it over the fruits. Dust with cinnamon and sprinkle the mint over the top.

To make the ginger yogurt, if using, put the yoghurt and ginger in a bowl and mix well. Serve with the salad.