



Cucumber Relish

Season: Winter/Spring

Makes: About 500 grams

Fresh from the garden: cucumber, chilli, coriander (leaves and roots), garlic, shallot

This easy, tasty relish is a traditional Thai dish, so goes well with curries and stir-fries, alongside rice or noodles, as it refreshes the palate. It is easily adapted: try adding pumpkin roasted in lime juice. What else could you think of?

Equipment:

metric measuring scales and jug
clean tea towel
chopping board
cook's knife
small heavy-based pot
fine-mesh strainer
large mixing bowl
serving bowls

Ingredients:

200 ml rice vinegar
150 g caster sugar
1 clove garlic, peeled, not chopped
2 coriander roots, cleaned
1 cucumber, chopped into 1 cm cubes
1 shallot, finely chopped
2.5 cm knob of ginger, peeled and julienned
1 long red chilli, de-seeded and finely chopped
1 small handful of coriander leaves



What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Boil the vinegar with the sugar, garlic and coriander roots in the small pot for a few minutes until the sugar has dissolved. Strain it into the large mixing bowl and allow cool.
3. Place the cucumber, shallot, ginger, chilli and coriander leaves into the large mixing bowl and toss with vinegar mix to combine.
4. Transfer into serving bowls and serve.

