

PICKLED CUCUMBER
20 portions per cucumber

(make this recipe 4.5x)

Ingredients

1 whole cucumber, peeled
1 tsp salt
60ml/2fl oz white vinegar
50g/2oz sugar
7.5cm/3in fresh root ginger

Method

1. Cut vertically in half. Scrape out all the seeds.
2. Cut cucumber into thin slices(fine Julienne) and put into a large bowl, sprinkle with salt and mix well. Leave the cucumber for 10 minutes to absorb the salt Drain off excess liquid in a colander. Return cucumber to the large bowl.
3. Grate the fresh root ginger.
4. Combine sugar, vinegar and the ginger together. Add to cucumber slices and mix well.
5. Decant into a plastic container. Refrigerate overnight or for a few hours before serving.