



CUCUMBER SALAD

SERVES

6

DIFFICULTY

Easy

DIETARY CONSIDERATIONS

Health conscious Meat-free Vegan recipe collection

PREP TIME

10 minutes, plus 1 hour's chilling time

COOKING TIME

5 minutes

WINE / SPIRIT PAIRING

Woolworths Villiera Chenin Blanc



INGREDIENTS

2 large cucumbers

300 g celery, cut into chunks

1 lemon, juiced

4 T brown sugar

salt, to taste

100 g fresh ginger, finely sliced julienne

1/2 cup water

4 T canola oil

8 g sesame seeds

COOKING INSTRUCTIONS

1. Thinly slice the cucumbers into rounds. Blend the celery, lemon juice, sugar, salt, half the ginger and the water until smooth.
2. Using a fine mesh strainer, strain the liquid into a container, squeezing out the excess liquid. Submerge the cucumber slices in the celery juice. Add the remaining ginger to the cucumber-celery mixture and chill for 1 hour.
3. Heat a pan and add the oil and sesame seeds. Fry gently over a medium heat until nutty and golden brown. Season with salt.
4. To serve, arrange the cucumber salad on a serving platter and sprinkle with the sesame seeds. Top with charred chillies if you like.