This easy, tasty relish is a traditionally Thai dish, so goes great with curries and stir-fries, alongside rice or noodles, as it refreshes the palate. When Martin cooked this at a Kitchen Garden Program workshop, he added pumpkin that had been roasted in lime juice and chopped shallots to this relish. What else could you add to the relish?

**What to do:**
- Boil the vinegar with the sugar, garlic and coriander roots together in a small pot, then strain and cool.
- Toss the cucumber, shallot, ginger, chilli and coriander leaves together, then mix into the cooled vinegar mixture.
- Serve!