



Cucumber Relish

Season: Winter/Spring

Type: Basics

Difficulty: Easy

Makes: About 500 grams

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

Recipe Source: Adapted from an original by Martin Boetz

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?

Equipment:

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

Ingredients:

2 coriander roots, cleaned
200 ml rice vinegar
150 g castor sugar
1 garlic clove, peeled
1 cucumber, diced into 1 cm
1 shallot, finely diced
2½ cm knob ginger, peeled and julienned
1 long red chilli, deseeded and finely chopped
small handful coriander leaves



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!

