

OUR RECIPE

VEGGIE
RECIPE

Cucumber Remoulade

Serves 4

INGREDIENTS

- 1 cucumber, grated
- 1 tsp sugar
- 1/2 tsp salt
- 150g natural yoghurt
- 1tsp roughly chopped capers (optional)
- 5 chopped finely mini gherkins
- Cracked black pepper to finish



You can grate or very thinly slice your cucumber, either way works well. This recipe works amazingly with celeriac and a dash of horseradish.

METHOD

1. Grate the cucumber in to a large bowl. Add the sugar and salt and mix.
2. Once mixed pour into a colander or sieve and leave to drain over a bowl for approximately 30 minutes.
3. After 30 minutes, gently squeeze any excess water from the mixture using the back of a spoon.
4. Remove the water from the bowl and pour the cucumber mix back into the bowl.
5. Add the capers, gherkins and yoghurt and stir.

Serving suggestion- finish with a small amount of cracked black pepper.

