



## SMACKED GARLIC AND SESAME CUCUMBER SALAD

Serves 4

### Cucumber salad dressing

Ingredients:

- 300g continental cucumber
- Chilli oil, to serve
- White toasted sesame seeds, to serve
- 3 cloves of garlic, minced
- 20ml Chinese black vinegar
- 20ml light soy sauce
- 1 tsp sugar
- ½ tsp salt
- 1/2 tsp of sesame oil

Method:

To prepare the cucumbers, wash well and peel in a zebra pattern, leaving long strips of the green skin intact. Cut the cucumber lengthways and using a teaspoon, scrape out the seeds. This step is optional however, I find it helps with keeping the cucumber crunchy. Lay the sliced cucumber face down onto a chopping board and using a cleaver or rolling pin, smack the cucumber lightly to break it into chunks. Chop coarsely and transfer to a medium mixing bowl.

To make the dressing, place all ingredients into a small bowl and stir until sugar is dissolved.

To finish, pour the dressing over the cucumber and toss well to coat. Drizzle with some chilli oil and top with sesame seeds. Serve immediately.