

ACAR KETIMUN

INGREDIENTS

2 cucumbers
100 ml vinegar
1 red chilli
2 shallots
1 tablespoon sugar

INSTRUCTIONS

Step 1: Mix the vinegar with a tablespoon of sugar in a medium bowl, stirring until the sugar has mostly dissolved.

Step 2: Wash the cucumbers and cut them into thin slices. You can do this with a mandoline or with a chef's knife.

Step 3: Peel the shallots and cut them into thin rings. Remove the seeds from the red chilli, if desired, and cut into pieces.

Step 4: Mix the cucumber, red chilli and shallot well with the vinegar, and season with salt.

Step 5: This cucumber salad is best when the flavour has time to develop. Delicious as a side dish or as part of an Indonesian meal. Enjoy your dinner!

THE COOKERY

by The Secret Jozi Chef