

QUICK SOY PICKLED CUCUMBER AND GINGER

THE GREAT
EXHIBITION
ROAD FESTIVAL

Makes a 750 mL jar
Prep: 30 mins, Rest time: 30 mins

NOURISH
HUB

Ingredients

1 large cucumber
15g fresh ginger
2 tbsp soy sauce
1 tbsp rice vinegar
1 tbsp mirin
½ tsp light brown sugar



Steps

1. Wash the cucumber and chop in half.
2. Remove the seeds with a spoon and discard.
3. Chop the cucumber into thin strips.
4. Peel and chop the ginger into thin strips.
5. Combine the soy sauce, vinegar, mirin and sugar.
6. In a sanitised jar, loosely pack in your cucumber and ginger pieces. Leaving a 2cm gap from the top.
7. Pour your pickling liquid into the jar ensuring all vegetables are submerged and leave to rest for 30 minutes.



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