

Spicy cucumber ribbons

<p>Ingredients</p> <ul style="list-style-type: none">• 800 g Lebanese cucumber, washed and dried• 2 tbsp light olive oil• 2 tbsp very finely shredded ginger• 1 large garlic clove, finely chopped• 1 tbsp rice vinegar (or white wine vinegar)• 1 tsp caster sugar• 2 small red chillies, finely chopped• 3 tsp sesame oil• 1 tbsp lime juice• sea salt flakes, to taste	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• Vege peeler• chopping board• juicer• large bowl
<p>What to do</p> <ol style="list-style-type: none">1. Run a vegetable peeler repeatedly down the length of a cucumber to form long narrow ribbons, stopping when you get to the seeds. Rotate the cucumber and do the same again. Repeat with the remaining cucumbers, then put the ribbons into a large bowl, cover them with plastic film and chill them. (I discard the seedy cores and the first ribbons on each side as they are all skin and a bit chewy.)2. Combine the olive oil, ginger, garlic, vinegar, caster sugar, chilli and sesame oil in a small saucepan. Sit the pan over medium heat and bring the mixture to the boil. As soon as it boils, remove it from the heat and stir in a little of the lime juice. Taste and add salt and more lime juice, if necessary. Pour this over the cucumber ribbons and thoroughly mix it in.	