RECIPES

CHEF TOM VOIGT

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Personal Chef Yacht Chef Culinary Projects Global Catering

THAI CUISINE

Thai cucumber salad with peanuts and chilies

Goes well with almost all thai dishes

Ingredients: 4 Persons

3 p cucumbers not too big
2 tbsp rice vinegar
2 tsp sugar
2 tbsp chili sauce (like sweet and spicy sauce)
1 red onion
some fresh cilantro
100 g roasted peanuts roughly chopped
2 roasted cloves garlic
1 tsp chopped chilies
1 tbsp fish sauce

Preparing the cucumbers:
Peel halve, remove seeds, cut into slices.

Peel the onion and cut it into half rings, add to the cucumbers.

Mix the vinegar and sugar well, pour the chillie sauce and cilantro over the cucumber salad. Mix well and marinate 45min.

Then roast the chopped garlic and coarsely chopped peanuts in a pan. Be careful, they should only get a golden colour. Provide ready.
Just before serving, mix peanuts, garlic, chilli and fish sauce and mix into the salad. If necessary season to taste with more vinegar and chilli sauce.

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