

THAI CUISINE

Cucumber relish thai style – ajat thaeng gwa

(Indispensable as a dip, as a supplement to one plah tort, satay and other Thai delicacies)

Ingredients: 4 Persons

½ small cucumber
5 shallots
2 p red thai chili
60 ml water
1/8 liter rice vinegar
50 g sugar
1 pinch of salt

Water, vinegar, sugar and salt for about 2 minutes. simmer.

Cool and taste. The sauce should taste sweet and sour.

Peel the cucumber and the length into quarters, remove seeds and cut into thin slices. Peel the shallots and cut into thin wedges. Clean the chilies from the seeds and cut them into thin rings.

The ingredients for the relish to be mixed just until before serving to keep the cucumbers crunchy and juicy.

