



# Chiu Chow Smacked Cucumber

## Ingredients

- 1 cucumber
- 1 garlic clove, finely chopped
- 2 tsp caster sugar
- 1 tbsp light soy sauce
- 2 tsp rice vinegar
- 1-2 tsp chilli oil, plus extra to serve (optional)

## Method

### STEP 1

Put the cucumber on a chopping board and lightly bash it along the length using a rolling pin, or by using your fist to push down on the flat blade of a cleaver – you want to break the flesh a little but not turn it to a pulp. Cut the cucumber in half and scoop out the seeds, then cut the flesh into bite-sized pieces. Sprinkle over about ½ tsp sea salt (you can do this on the chopping board), leave for 10 mins, then rinse well in cold water and drain.

### STEP 2

Mix the garlic, sugar, light soy sauce and rice vinegar with the chilli oil in a serving bowl. Add the cucumber and leave to marinate for 10 mins. Serve with more of the chilli oil on the side, if you like, for those who prefer more spice.