

Ingredients

- 1 large cucumber
- ½ tsp salt
- ½ tsp coriander seeds
- ¼ tsp mustard seeds
- 1 tbsp white wine vinegar
- 1 tsp caster sugar
- 1 spring onion, thinly sliced
- a few sprigs of fresh dill, chopped.

Method

1. Cut the cucumber into ribbons, using a peeler. Discard the seeds in the centre. Place the ribbons in a bowl and mix through ½ tsp of salt. Leave for around 10 – 15 minutes and then gently squeeze the liquid out with your hands and pour off.
2. Add the remaining ingredients, mix together and leave for another 10 – 15 minutes before serving. Serve as a side.

