Sesame cucumber ribbons

About 10 minutes · Serves 2



Ingredients

- 2 cucumbers
- 1½ tbsp Tian Fu sesame paste
- 1 tsp soy sauce; 1 tbsp rice vinegar; ½ tsp sugar; 2 tbsp warm water
- 1 tsp sesame seeds

Method

1. Use a vegetable peeler to cut the cucumbers into long ribbons. Pat dry gently.

2. Mix sesame paste, warm water, soy sauce, vinegar and sugar until smooth.

3. Arrange the ribbons on a plate, drizzle with the sauce and sprinkle with sesame seeds.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sesame paste

270g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.