



Cucumber with Spicy Dressing

Ingredients

- 2 cucumber
- 4 cloves garlic (minced)
- 1 parsley
- 10g ginger (minced)
- 3pcs red bird chili (chopped)
- 4 tablespoons black rice vinegar
- 2 tablespoons light soy sauce
- sesame oil
- 25ml cooking oil
- 3g cayenne pepper

Step

1. Clean the cucumber and thin slice into spiral shape with SpiraleZ.
2. In a bowl, mix together the vinegar, light soy sauce, sesame oil, ginger, garlic and red bird chili.
3. Pile up the cucumber slice into peony flower shape. Pour the sauce evenly and let it marinate for 10 minutes.
4. Sprinkle with chili powder. Heat up the cooking oil and drizzle over the cucumber flower. Top with parsley and ready to serve.



香辣牡丹青瓜

材料

- 青瓜 --- 2 個
- 蒜 --- 4 瓣 (切蓉)
- 芫茜 --- 1 條 (切碎)
- 薑 --- 10 克 (切蓉)
- 指天椒 --- 3 隻 (切碎)
- 鎮江醋 --- 4 湯匙
- 生抽 --- 適量
- 麻油 --- 適量
- 食用油 --- 25 毫升
- 辣椒粉 --- 3 茶匙

做法:

1. 青瓜洗淨，刨成螺旋寬紋，不切斷。
2. 製作醬汁。將鎮江醋、生抽、麻油、薑蓉、蒜蓉及指天碎拌勻備用。
3. 將青瓜片砌成牡丹花形，放在盤中，淋上醬汁醃 10 分鐘。
4. 在青瓜上灑上辣椒粉。準備一個鍋，加入油燒熱，然後平均地淋在辣椒粉上，灑上芫茜碎即成。