



Pickled Chinese Radish

Season:	year round
From the garden:	Chinese Radish (Daikon)
Type:	Condiment
Difficulty:	easy
Country of origin:	Asia
Serves:	6
Source:	mykoriankitchen.com

Equipment

- *food processor or mandoline
- *chopping board
- *knife
- *measuring cup
- *bowl
- *small saucepan

Ingredients

- *250g chinese radish (daikon)
- * $\frac{1}{2}$ cup water
- * $\frac{1}{2}$ cup vinegar
- * $\frac{1}{2}$ cup sugar
- *pinch of salt

Method

1. peel the radish and either slice it thinly on a mandoline or use a food processor. it could also be cut by hand into thin matchsticks.
2. heat the water, vinegar, sugar and salt in a saucepan till the sugar has dissolved
3. let it cool for a few minutes, pour the brine into a bowl and add the radish
4. cover, put it in the fridge and let it sit for a few hours for the flavour to develop

Notes: a great condiment to sushi, dumplings, springrolls....

Skills: measuring, *using the food processor*