

CHILLED CUCUMBERS

Yield: 1 Appetizer

INGREDIENTS FOR PICKLED FRESNO CHILIS

(Prepares 1 cup)

- 5 Fresno chilis, thinly sliced
- 2 Tbsp. water
- 4 Tbsp. white balsamic vinegar
- 1 Tbsp. sugar
- 1 tsp. salt
- 3 ½ Tbsp. lemon juice



INGREDIENTS FOR DUKKAH

(Prepares 1 cup)

- 2 Tbsp. Marcona almonds
- 1 Tbsp. pepitas
- 2 Tbsp. cashews
- 1 Tbsp. sesame seeds
- 1 Tbsp. black sesame seeds
- 2 Tbsp. sumac
- 2 Tbsp. coriander seeds
- 1 Tbsp. cumin seeds
- 2 Tbsp. Aleppo pepper

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INGREDIENTS FOR MINT RELISH

(Prepares 1 cup)

- 2 ½ Tbsp. pickled fresno chilis, minced
- 2 ½ Tbsp. garlic, chopped
- 2 ½ tsp shallot, minced
- 2 ½ Tbsp. mint, destemmed & chopped
- 2 ½ Tbsp. basil, destemmed & chopped
- 2 ½ Tbsp. pepper paste, chef recommends Turkish pepper paste
- 5 Tbsp. extra virgin olive oil
- 2 ½ Tbsp. lemon juice

INGREDIENTS FOR CASHEW CREAM

(Prepares 1 cup)

- 2 cups cashews
- 1 ½ Tbsp. fresh ginger, peeled & chopped
- 4 Tbsp. lime juice
- 4 Tbsp. white or traditional soy sauce
- 1 Tbsp. honey
- 2 Tbsp. sriracha, chef recommends the Sambal Oelek brand
- 2 tsp. Liquid Shio Koji, optional
- 4 Tbsp. cup canola oil
- ½ tsp. salt

INGREDIENTS FOR CHILLED CUCUMBERS

- ¼ cup Cashew Cream
- 1 cup cucumbers, sliced
- 1 tsp. salt
- 1 Tbsp. Mint Relish
- 1 Tbsp. Dukkah
- 7 mint leaves, destemmed and torn

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METHOD FOR PICKLED FRESNO CHILIS

1. Add thinly sliced pickled Fresno chilis to a bowl and set aside.
2. In a large saucepan, combine water, white balsamic vinegar, sugar and salt, and bring to a simmer over high heat.
3. Whisk the mixture thoroughly to dissolve the sugar and salt. Remove the saucepan from the heat when thoroughly combined.
4. Pour the mixture over the Fresno chilis and mix well.
5. Pour mixture into an airtight container.
6. Refrigerate until cold.

METHOD FOR DUKKAH

1. Preheat the oven to 300°F.
2. Roughly crush all the seeds and nuts. Place seeds and nuts on a baking sheet and toast for 10 minutes. Check at 7 minutes to avoid burning.
3. Remove from the oven and let cool.
4. Add Aleppo pepper, nutmeg, toasted nuts and seeds to a medium bowl. Mix well.
5. Using a mortar and pestle or the back of a small pot on a parchment-lined tray, crush the mixture until it reaches a fine texture.
6. Set aside.

METHOD FOR MINT RELISH

1. In a medium bowl, place all ingredients and whisk until thoroughly combined.
2. Pour mint relish into an airtight container.
3. Refrigerate until cold.



METHOD FOR CASHEW CREAM

1. Add cashews to a saucepan and add water until cashews are fully submerged.
2. Bring water to a boil, then remove from the heat. Let cashews sit until tender, about 45 minutes.
3. Drain cashews and set $\frac{1}{4}$ cup of the water aside. Transfer cashews to a blender or food processor.
4. Add in ginger, lime juice, soy sauce, honey, Sriracha and Liquid Shio Koji. Add in the $\frac{1}{4}$ cup of reserved water.
5. Puree mixture until smooth.
6. Once thoroughly combined, pour cashew cream into an airtight container.
7. Refrigerate until cold.

METHOD FOR CHILLED CUCUMBERS

1. Add a scoop of cashew cream to the side of a shallow dish.
2. In a medium mixing bowl, combine sliced cucumbers with salt.
3. Add $\frac{3}{4}$ of the salted cucumbers to a separate medium mixing bowl. Add mint relish and dukkah and toss until evenly coated.
4. Arrange the seasoned cucumbers in a tall pile next to the cashew cream.
5. Place the remaining salted cucumbers over the seasoned pile.
6. Garnish with torn mint leaves, extra virgin olive oil, and lemon zest to taste.
7. Serve immediately.

