

**Acar Kuning (Pickled Vegetables)**

Season:  All Serves: 30-40 small serves

Difficulty: Easy From the garden: Lemongrass, spring onions

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| Equipment:   * Knives * Chopping Boards * Mortar and Pestle * Wok * Wooden spatula | Ingredients:   * 2 teaspoons vegetable oil * 3cm piece ginger, finely chopped * 1 lemon grass stem, pale section only, finely chopped * 1 clove garlic * ½ teaspoon turmeric * pinch salt * 1 cup water * ½ cup white vinegar * ¼ cup caster sugar | * 4 spring onions, cut into 5cm-long matchsticks * 3 carrot, cut into 5cm-long matchstick * 200g beans, trimmed, sliced on the diagonal * ¼ cauliflower, cut into small florets * 1(300g) Lebanese cucumber, cut into 5cm-long matchsticks |

What to do:

* Roughly chop garlic, ginger and lemongrass. Place in mortar and pestle with turmeric and salt. Crush to make a smooth paste.
* Heat the oil in a small saucepan over medium heat. Fry the paste for 1 minute until aromatic.
* Add water, vinegar and sugar. Bring to the boil and stir until the sugar dissolves. Reduce heat to low. Simmer for 5 minutes or until slightly reduced.
* In order stir in the carrots, beans, cauliflower and cucumber cooking each vegetable for 1 minute before adding the next. Vegetables should be still crisp and just cooked.
* Set aside to cool.