

**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
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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.