

Miele

Miso pickled cucumbers

By Miele

5 minutes, plus marinating and pickling time

Preparation Time

0 minutes

Cooking Time

Serves



INGREDIENTS

Miso pickled cucumbers

2 small Lebanese cucumbers,
sliced 4 mm rounds

Salt flakes

60 g (¼ cup) red or white miso

1 tbsp (20 ml) mirin

METHOD

Miso pickled cucumbers

1. Lightly sprinkle the cucumbers with a little salt and leave for 30 minutes. Rinse off the salt and dry on paper towel.
2. Combine the miso, mirin and cucumber in a small bowl. Place into a small vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
3. Allow to sit for 3 hours at room temperature.
4. Remove from the bag and remove excess miso mixture.