



## Swiss Cucumber Salad

This easy salad is a refreshing side dish for almost any main course. The yoghurt dressing adds a touch of acid which cuts through the richness of creamy or fried dishes. If you prefer, replace the yoghurt with a couple of teaspoons of agrodolce white wine vinegar for a delicious quick pickle.

**Serves 2 as a side dish**



### INGREDIENTS

- 2 Lebanese cucumbers
- 2 teaspoons salt flakes
- 2 tablespoons thick natural yoghurt
- Freshly ground white pepper, to taste

### METHOD

1. Peel alternate strips of skin off the cucumber to give a striped effect.
2. Slice it finely using a Japanese mandolin.
3. Place in a colander and toss with the salt; set aside for about 10 minutes.
4. Squeeze quite firmly to remove excess moisture without crushing the cucumber.
5. Toss with yoghurt, cover and refrigerate until needed.
6. Serve with a sprinkling of white pepper.