




Use Product
Food Processor



Sushi-style Pickles

Ingredients

 Serves : 4

 Cooking Time : -

3	Cucumber
1 (small)	Onion
100 ml	White wine vinegar
1 tbsp	Sugar
1 tsp	Salt
8 slices	Smoked salmon

Sub: Topping

Adjust to suit Herbs (Chervil)
your needs

Adjust to suit Black olive
your needs

To taste Pink pepper

Cooking Procedure

1. Slice the cucumbers into suitable sizes, then shred them in the Food Processor mounted with the Fine Shredding Blade, using M1 mode.
2. Also cut the onion into suitable sizes, then slice them thinly with the Thin Slicing Blade, using M1 mode.
3. Put the ingredients from steps 1 and 2 into a bowl, then add and mix salt, sugar, and white wine vinegar. After mixing, let it sit for about 10 minutes.
4. Once it has softened, divide it evenly into 8 balls, wrap them with smoked salmon, and add topping (use whatever topping you like).