

Chilled Jellyfish Cucumber Recipe

Ingredients:

300 g jellyfish
3 tablespoons vinegar
2 teaspoons salt
2 tablespoons sugar
2 tablespoons mustard
1/2 tablespoon crush garlic
2 slices lemon
4 large prawns (shrimps)
Cucumber skin from 1 cucumber, julienned
1/2 teaspoon roasted white sesame seeds

Method:

Rinse jellyfish in several changes of cold water to remove sea salt. Place jellyfish in a sieve and pour hot water over to scald it briefly. Leave to cool then squeeze out with your hands. Combine vinegar, salt, sugar, mustard and garlic in a mixing bowl. Add jellyfish and refrigerate for 2 hours. In a small pot, bring some water to the boil and add lemon and prawns. When prawns turn color and are cooked, remove and rinse in cold water. Peel then slice each prawn lengthwise into two. Set aside. In a mixing bowl, toss jellyfish and cucumber then transfer to a plate. Serve cold with prawns and garnish with cucumber shreds.

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