



Ottolenghi Smacked Cucumber Salad

PREP TIME: 15 MIN COOKING TIME: 30 MIN SERVES: 4 AS A STARTER

Indulge in the vibrant flavours of summer with this festive salad featuring crisp cucumbers, zesty sumac-infused onions, and a refreshing medley of herbs, served atop a bed of creamy yogurt—a perfect addition to your seasonal celebrations.

Ingredients

- 1 small red onion, peeled and thinly sliced
- 1¼ tsp sumac
- 1½ tbsp cider vinegar
- 2 tbsp olive oil
- 1 tsp dried mint
- 5 Lebanese cucumbers (or 2 regular cucumbers)
- 1 lemon, zest finely grated, to get 1 tsp, then juiced, to get 1½ tbsp
- 1 tbsp coriander seeds, toasted and lightly crushed in a pestle and mortar
- 1 garlic clove, peeled and crushed
- 100g red radishes, thinly shaved (use a mandoline, if you have one)
- 2 tbsp mint leaves
- 2 tbsp dill leaves
- 2 tbsp parsley leaves
- 100g Greek yoghurt
- Salt and black pepper

Directions

1. In a medium bowl, combine the onion, sumac, vinegar and an eighth of a teaspoon of salt. Leave to sit for at least 30 minutes, or overnight if you want to get ahead.
2. Place 1 tablespoon of oil in a small saucepan over a high heat until almost smoking. Place the dried mint in a heatproof ramekin and pour over the hot oil, it should sizzle immediately. Leave to cool completely.
3. Trim the ends off the cucumbers, then, using the flat of a large knife, bash the cucumbers repeatedly until they split and break. Scrape away and discard the seedy innards, then use your hands, or a knife, to break the cucumber into random, bite-sized chunks about 3cm in size.
4. Transfer to a bowl with half a teaspoon of salt and leave to sit for 20 minutes, to draw out the moisture. Pour away the liquid, then add the lemon zest and juice, half the coriander seeds, garlic, radishes, herbs, sumac onions, oil, a quarter-teaspoon of salt and a good grind of pepper. Spread a thin layer of yoghurt all over a serving platter. Place the salad on top, sprinkle with the remaining coriander seeds and drizzle over the mint oil.