## TikTok korean style Cucumber salat

## serves 4-6

## **PREPARATION**

Cut the cucumber ziehharmonika wise and salt a little bit. Set aside.

In a small mixing bowl add the pressed garlic cloves, soysauce, rice wine vinegar, sesame oil, Toban Djan paste and mix until smoothly combined. Add a little salt and sugar to taste.

Transfer the cucumbers into a new bowl leaving the cucumber liquid behind. Add dressing and season to taste with chili flakes

## **INGREDIENTS**

12 mini cucumbers

2 fresh garlic cloves

2 tbsp sesame seed

2 tbsp soysauce

2 tbsp rice wine vinegar

2 tbsp sesame oil

1 tbsp Toban Djan paste

salt

sugar

chili flakes

scallions