

RAW DAIKON WITH CUCUMBER, MANGE TOUT, SHISO & FLAXSEED

Serves 20 as a canapé

INGREDIENTS

1 Small Daikon Radish
50g Mange Tout
½ Cucumber
1 Punnet Shiso Cress
50g Flaxseeds
50ml Rice Wine Vinegar
20ml Gluten Free Soy Sauce

METHOD

1. Peel the daikon and slice very thinly preferably on a Japanese mandolin so you have long thin strips 4cm wide.
2. Cut long thin strips of the mange tout and cucumber and dress with the rice wine vinegar and soy.
3. Place the cucumber and mange tout mix on the daikon and top with the shiso and flaxseed - roll the daikon around the mix so you have an open spring roll style shape.

