

**Miele**

# Miso pickled cucumbers

By Miele

**5 minutes, plus marinating and pickling time**

Preparation Time

**0 minutes**

Cooking Time

Serves



## INGREDIENTS

### Miso pickled cucumbers

2 small Lebanese cucumbers,  
sliced 4 mm rounds

Salt flakes

60 g (¼ cup) red or white miso

1 tbsp (20 ml) mirin

## METHOD

### Miso pickled cucumbers

1. Lightly sprinkle the cucumbers with a little salt and leave for 30 minutes. Rinse off the salt and dry on paper towel.
2. Combine the miso, mirin and cucumber in a small bowl. Place into a small vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
3. Allow to sit for 3 hours at room temperature.
4. Remove from the bag and remove excess miso mixture.