

LEMON FLAVORED RED&WHITE PICKLED SALAD

Serving 4

INGREDIENTS:

10 cm carrot

15 cm daikon (Japanese radish)

yellow part of lemon peel, half of a lemon

1 teaspoon salt

for marinate:

150 ml vinegar

5 tablespoons sugar

pinch of salt

4 tablespoons fresh lemon juice

PREPARATIONS:

1. *Cut carrot and daikon into 5cm length, thin stripes. Thinly slice lemon peel.*
2. *Sprinkle 1 teaspoon salt and mix them in a bowl.*
3. *Leave 5 min, and take extracted water out.*
4. *Mix marinate source in another bowl, stir well.*
5. *Add 4 into 5, keep in a fridge until just before serving.*