

## Chef James Tagg

@cheftagg

These dishes are all about the fresh vibrant colors and flavors that both enhance the dish as an accompaniment and as a cleanser to the palate.



# Charred Cucumber Star Anise & Fennel Pickle

## INGREDIENTS:

4 whole cucumber  
1 kg white shallots  
500 ml white wine vinegar  
2 bulb fennel  
8-10 star anise  
Salt to taste  
50 g pickled pink peppercorns  
20 g mustard seeds  
10 limes (zest and juice)  
6 lemon (zest and juice)  
50 g castor sugar  
1 bunch fresh chopped mint

## METHOD:

Trim the cucumber to expose the centre seed core retain for use later.

Dice the cucumber 10mm dust with salt, leave for twenty minutes, rinse well.

Bring to the boil the vinegar, star anise, pink peppercorns, mustard seeds, finely diced shallots and sugar.

Take off the heat add the lime and lemon juice and zest adjust seasoning to taste.

Pour over the diced cucumber, seal and leave to rest/mature 12-24 hours.

Cut the core of the cucumber to size for portion presentation, blow torch the core of the cucumber to give a light charred smoky flavour and spoon the pickled cucumber over the top to garnish dish.

