



JAPANESE LIGHTLY PICKLED KOHLRABI

Categoria: Side dishes **Tempo di preparazione:** 10-15 minutes **Difficoltà:** molto facile


Ingredienti per 4-6

- 1 kohlrabi (about 400g)
- 1/4- 1/2 teaspoon salt or as needed
- 2 tablespoons sugar
- 2 tablespoons rice vinegar
- 1/8 teaspoon turmeric
- Optional: thinly sliced red chili

Preparation time: **10-15 minutes**

Preparation time: **1 hour plus overnight marinating**

Method

Remove the leaves and stems of the kohlrabi, then peel away the kohlrabi of its tough skin.

Cut the round vegetable into quarters, then each quarter into thin slices.

Place in a bowl, toss with the salt, and leave for at least an hour.

Taste the kohlrabi; if it seems too salty, rinse with water; if it seems just salty enough for a pickle, then leave it as is.

Add the sugar, vinegar, and turmeric, mix well, and leave for several hours or overnight.

Cooks tip: Delicious as a pickle-accompaniment to steamed rice and grilled meat/fish/tofu, and wonderful with burgers or fried chicken sandwiches.

