



Vegetable spaghetti relish

Shopping list:

- 1 vegetable spaghetti
- 1 brown onion, finely diced
- 1 piece fresh ginger
- 3 cloves fresh garlic
- 1 stalk lemongrass
- 1 bunch coriander
- 1 red chilli
- Zest and juice of 2 lemons
- 150grams grated palm sugar (or coconut sugar)
- 180ml red wine vinegar
- 80ml mirin



Method:

1. Place the whole vegetable spaghetti in an atmospheric steamer and cook for approximately 1 – ½ hours or until tender. Take out and let cool.
2. In a food processor puree the garlic, ginger, lemongrass, chilli and coriander until it is a smooth paste.
3. Sautee the onion in a little vegetable oil and cook until softened. Add the aromatic paste and cook for a further 3-4 minutes.
4. Turn up to high and add the grated palm sugar and let melt and caramelize. Deglaze with the red wine vinegar and juice and zest of the lemons.
5. Add the mirin and cook out until the mixture has reduced and thickened.
6. Serve with chicken thighs coated in ras el hanout.

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