
Quick Gherkins

375 - 400 grams Lebanese cucumbers or baby cucumbers

1 teaspoon coriander seeds

1 teaspoon Maldon sea salt flakes

Good grinding of coarse white pepper

2 x 15ml tablespoons rice vinegar

2 teaspoons white condimento

2 x 15ml tablespoons fresh dill leaves (plus more to serve)

❶ Using a vegetable peeler, peel lengths of skin off the cucumbers so you end up with striped cucumbers, then cut them into long batons and put into a shallow, non-metallic bowl in which you can fit most of them in one layer. Add the remaining ingredients.

❷ Cover with clingfilm and swill everything around, so the cucumbers get a good coating. It may not look like there's enough liquid, but the batons will give out more liquid as they sit, and their cucumberiness melds with the spiced vinegar beautifully. Leave for at least 20 minutes before serving.