

## **Cucumber Raita**

<sup>1</sup>/<sub>4</sub> cucumber
125ml Greek yogurt
<sup>1</sup>/<sub>4</sub> tsp cumin seed
pinch sugar
Salt & pepper to taste

- 1. Coarsely grate the cucumber, squeeze out as much moisture as possible with your hands.
- 2. Toast the cumin seeds in a dry pan for a few seconds, then mix with the yogurt, cucumber and sugar. Season with salt & pepper to taste.

