

CUCUMBER RAITA WITH LITTLE CHILLI



By Food lovers recipes

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1 cucumber (grated)

salt (to taste)

140 g plain yogurt (5 oz)

1 pinch chili powder

1 pinch ground cumin or 1 pinch roasted cumin seeds

fresh ground pepper (to taste)

1 slice cucumber, dusted with
paprika (to garnish)

Drain the grated cucumber well so that you squeeze out as much moisture as possible.

Add the yougurt, chili powder, ground cumin (or toasted cumin seeds) and salt and pepper to taste.

Chill 30 minutes in refrigerator and stir well before serving.

Dust the single cucumber slice in paprika and garnish

Photo: Lesdee Gloak Bam