

# Ferraro's Cucina

## Daikon Radish Salad

### Ingredients

#### MAIN

750 g daikon radish / white radish,  
peeled

2 Tbsp green onion (optional), finely  
chopped

#### SAUCE (MIX THESE IN A BOWL)

1 Tbsp korean chili flakes  
(gochugaru) or more to taste

1 Tbsp korean fish sauce

1 Tbsp sugar

1/2 Tbsp minced garlic

1 tsp fine sea salt

### Preparation

- Julienne the radish with your knife or using a mandolin slicer. Ideal size would be 6 cm to 7 cm (about 2.5 inch) long match stick style.
- Put the radish into a mixing bowl then add the sauce. Mix them well with your hands. Garnish with the green onion.
- Transfer the seasoned radish into a glass container and rest it for 30 mins in the fridge then serve. Or you can eat it straight away. Any unused portion can be refrigerated for 5 to 7 days.

