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# STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

## SWEDISH PRESSGURKA

(pressed cucumber)

- 1 fresh cucumber
- 1 teaspoon of salt
- 2 table spoons sugar
- ½ deciliter spirit vinegar (ättiksprit 12%)
- white or black pepper to taste
- dill or parsley to decorate with

Slice the cucumber thinly (easiest is to use a mandolin or a cheese slicer). Place the cucumber slices in a bowl and add salt, sugar, pepper and the spirit vinegar.

Massage it all together carefully with a spoon and make sure the sugar dissolves. Leave it (under a press) for at least half an hour in the refrigerator before serving. It keeps well in the fridge for quite a few days.

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