

## Prep - Cucumber Rounds (English Cucumbers)

### Shelf Life:

1 Day

### Ingredient & Equipment

#### Checklist:

- English Cucumbers
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Remove the ends. Width removed must be 1 1/2".
2. Cut across the cucumber in 1/4" wide slices at a 45 degree angle to give the rounds more length.

***\*\*All prepped cucumber rounds must be cut at a 45 degree angle.\*\****

Clean and Reset

**zea**  
culisserie & bar

PROPERTY OF TASTE BUDS MGMT

**TASTE BUDS**  
RESTAURANT

TBM 0919

CUC ROUNDS