

ATJAR (INDONESIAN SWEET-AND-SOUR PICKLES)



INGREDIENTS

1
kg 

- 2 large carrots
- 200 g bean sprouts
- 2 red pointed peppers
- ½ white cabbage
- 1 l table vinegar
- 0.5 l water
- 400 g sugar
- 5 g salt
- 100 g Bresc Ginger puree
- salt and pepper to taste
- 30 g Bresc Madras

USED BRESC PRODUCTS



Ginger puree 450g



Madras 450g

PREPARATION METHOD

Cut or grate the carrots and the white cabbage. Tear the bean sprouts. Cut peppers into thin strips. Bring the water, vinegar and sugar to the boil. Add the ginger and Madras. Season with salt and pepper. Pour the mixture onto the vegetables and store it in closed tub and chill for at least 3 to 5 days. Stir the atjar now and then.