Pickles with ras el hanout



Ingredients

5 kg

- 3 l water
- 1 l table vinegar
- 2.5 k vegetables (cauliflower, romanesco, broccoli, carrot, onion)
- 500 g gherkins, diced
- 100 g sugar
- 200 g flour
- 100 g Bresc Ras el hanout
- 60 g Bresc WOKginger
- 60 g turmeric
- 60 g mustard powder
- salt and pepper

Used Bresc products



Bresc Ginger & lime WOK 450g



Bresc Ras el hanout spice mix 450g

Preparation method

For this recipe, the proportion of vegetables to the liquid is very important to acquire a good piccalilli. Chop the vegetables into small chunks and boil the water and vinegar with some salt. Boil the vegetables until they are semi-cooked. Drain off half the liquid. Make a paste of the remaining ingredients and add to the liquid while stirring. Bring to the boil and continue to boil briefly. Next, add the vegetables and gherkins and bring to the boil again briefly. Season if required. Fill the jars, close them and store them in the fridge. This rapid method of bottling can only be used for sour products and for small quantities.

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