



WADDESDON

Piccalilli

Ingredients

12 gherkins chopped

Vegetables

1 heads of cauliflower (small florets)

1 courgette, finely diced

100g green beans, cut small

1 large white onions, finely diced

For the sauce

2 bay leaves

2 tsp fennel seeds

2 tsp coriander seeds

2 tsp spoons dried English mustard

1 tsp turmeric

100g sugar

100ml malt vinegar

1 garlic clove crushed

70g plain flour

70g butter

Method

1. Put all the vegetables into a bucket and cover with water
2. Add a large handful of salt and same amount of sugar
3. Leave overnight
4. Next day, drain

For the sauce:

5. Bring all ingredients, except the butter and flour, to the boil
6. Make a roux by melting the butter and adding the flour until it is the consistency of wet sand
7. Add the liquid mix into the roux slowly until you have a thick sauce. It is the right consistency when it coats the back of a spoon

8. Add to the drained vegetables
9. Add the 12 chopped gherkins to the mix
10. Sterilize jars, add the piccalilli, then seal with greaseproof
11. Leave to cool