

Cucumber and zucchini home-made relish

Recipe for 4

Description

And classic yet delicious relish recipe. Ideal for antipasti or delicatessen plates.

Note

Salting the vegetables the night before is what will be making a difference in a matter of taste for the relish. Same goes for the lacto-fermented recipes.

Ingredients

Relish

- 3 Unit(s) Cucumber
- 3 Unit(s) Zucchini
- 2 Unit(s) Onion
- 4 Tbsp Coarse salt
- 500 Gr Sugar
- 1 Tsp Nutmeg
- 1 Tsp Curcuma
- 1 Tsp Mustard seeds
- 1 Tsp Celery salt
- 1 Tbsp Cornstarch
- 1 Unit(s) Yellow pepper
- 350 Ml White vinegar

Preparation

- Preparation time **60 mins**

Mise-en-place

The day before, brine all the vegetables (i.e; salting them generously). Make sure to rinse them thoroughly and then chop them into small cubes.

Cooking

Cook everything together for an hour, so all the flavors are shared to one another of the ingredients. Reserve.

Preserving

In sterile pots (the best are the Bernardin ones), pour in some relish while still hot et voilà.

Bon appétit!