



Please note: Food images are representative only and not the actual cooked recipes.

Shallots Golden Gourmet – Pickled shallots

MAKES 1 - 2 CUPS • PREP: 15 MINUTES

V Vegetarian

INGREDIENTS

- 250 g shallots (about 8–10), thinly sliced or halved
- 240 ml (1 cup) white wine vinegar or apple cider vinegar
- 240 ml (1 cup) water
- 1 tablespoon sugar
- 1½ teaspoons salt

Optional flavourings

- ½ teaspoon black peppercorns
- ½ teaspoon mustard seeds
- 1 small bay leaf
- A sprig of thyme
- 1 clove garlic, lightly crushed

METHOD

1. Prepare the shallots

Place the shallots into a clean, heatproof jar.

2. Make the pickling liquid

Combine vinegar, water, sugar, and salt in a saucepan. Heat gently, stirring until dissolved. Do not boil.

3. Pickle

Pour the hot liquid over the shallots, ensuring they're fully submerged. Add any optional flavourings.

4. Cool and store

Allow to cool, then seal and refrigerate.

5. Ready to use

Can be eaten after 1 hour, but best after 24 hours.



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