



ZERO WASTE PICCALILLI

By Chef Roman

Ingredients:

650g diced veg that usually goes to waste (e.g. Storks from celery, broccoli, cauliflower, fennel, onion & dill)

Table salt

150g red wine Vinegar

125 white wine Vinegar

65g English mustard

12-15g red chilli

3g turmeric

23.5g corn flour

23.5g water

Method:

Step 1: Finely dice your veg, then add salt and leave for at least one hour.

Step 2: Rise veg well in water. Leave to drain & dry in colander. When dry, place in a bowl aside.

Step 3: Mix your vinegars, mustard, chili, turmeric together and bring to a boil.

Step 4: Combine corn flour and water and mix into the boiling liquid. Cook for 2-3 minutes.

Step 5: Pour mixture onto your diced salted veg. Wrap with cling film make sure the film touches the top of the piccalilli. Chill to room temperature.