



Miele

Summer pickles

By Donna Hay

20 minutes, plus pickling time

Preparation Time

12 minutes

Cooking Time

4 cups pickling liquid

Serves

INGREDIENTS

- 1 ½ cups (375 ml) water
- 3 cups (750 ml) apple cider or white wine vinegar
- 2 tbsp raw sugar
- 3 tsp salt flakes
- 1 tsp juniper berries, lightly crushed

Vegetable options

- 700 g baby carrots (approximately 2 small bunches), trimmed and halved lengthways
- 400 g baby yellow and red beetroot (approximately 1 small bunch of each), scrubbed and halved or quartered lengthways
- 100 g tiger beetroot (approximately 2), trimmed and sliced

METHOD

1. Place the water, apple cider vinegar, sugar and salt in a medium saucepan on high heat, induction setting 7 and bring to the boil.
2. Add the juniper berries and reduce heat to induction setting 4 for 1 minute. Allow to cool for 5 minutes.
3. Place the carrots and beetroots in separate glass dishes and top with the hot pickling liquid. Refrigerate for 2 hours.
4. Serve as a side.

Hints and tips

- The pickles can be stored in an airtight container in the refrigerator for up to 3 weeks.