



Miele

Lime pickle

By Miele

10 minutes

Preparation time

2 hours

Cooking time

Serves

INGREDIENTS

- 1 kg limes, washed and quartered
- 100 g sugar
- 100 g salt
- 2 tsp brown mustard seeds
- 1 tsp Kashmiri chilli powder
- 2 tsp garam marsala
- 2 tsp ground turmeric
- 1 tsp asaphoetida
- ¼ cup fresh curry leaves

METHOD

1. Combine all of the ingredients in an unperforated steam tray. Place into the steam oven and Steam at 100°C for 2 hours or until the lime is tender.
2. Sterilise the jars using the 'disinfect items' function in Miele steam ovens. Alternatively, place the bottles upside down in the steam oven and Steam at 100°C for 10 minutes.
3. Transfer to sterilised jam jars and secure the lids while hot. Store in a cool dry place until needed.

Preserving in a Miele steam oven

- Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable. Make sure that all the glass jars are the same size so that bottling is carried out evenly.
- After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.
- Tap the jar gently onto a cloth to help distribute the contents evenly. Fill the jars with liquid. The produce must be completely covered.
- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off. – Then cover the jars with a cloth and allow to cool for approx. 24 hours.