



Giardiniera – Garden Pickles

Equipment

- Measuring spoons and jugs
- Knife and cutting board
- Large saucepan
- Kitchen spoon
- Sterilised jars

What to do

Task 1 : Prepare the ingredients

Separate the cauliflower into small florets
Trim, peel and slice the celery stalks and carrots on the bias into 1-inch pieces.
Trim, peel and quarter the onion lengthwise, and halved crosswise.

Task 2 : Combine & cook

In a large saucepan combine the vinegar, salt, sugar, bay leaf, dried chilli, cloves, celery seeds, and 2 1/2 cups water. Bring to a boil.

Ingredients

- 2 1/2 cups white-wine vinegar
- 2 teaspoons coarse salt
- 2 tablespoons raw sugar
- 1 bay leaf
- 3 whole cloves
- 1 teaspoon celery seeds
- 2 celery stalks
- 2 medium carrots
- 1 red pepper
- 1/2 head cauliflower

Add remaining the chopped up veggies and return to a boil.
Remove from the heat and cool to room temperature. Transfer to a container with a tight-fitting lid.



Source: www.nigella.com