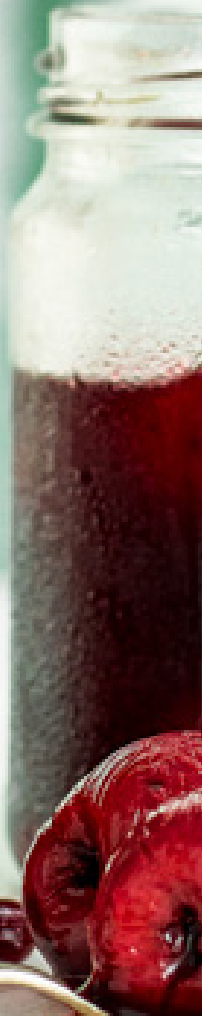


RADISH & ESCHALOT QUICKLE





RADISH AND ESCHALOT QUICKLE

Preparation time: 5 minutes

Cooking time: 5 minutes

Makes: 4 jars

- 1 bunch radishes, sliced
- 6 eschalots, sliced
- 8 bay leaves
- 700ml apple cider vinegar
- 1½ Tbsp fine salt
- 1½ Tbsp raw sugar
- 8 allspice berries, cracked

1 Pack the radishes, eschalot and bay leaves into 450ml jars. Combine the vinegar, salt, sugar and allspice in a medium saucepan and set over a moderate heat. Once simmering, pour over the radish mixture, fit the lids while hot, then store in a hot dark place for 2 weeks before serving.