

PICCALILLI GEL



USED BRESC PRODUCTS



Ginger & lime WOK 450g



Ras el hanout spice mix
450g

INGREDIENTS

450
g



- For the piccalilli
- 3 l water
- 1 l table vinegar 50 g salt
- 2.5 k vegetables (cauliflower, romanesco, broccoli, carrot, onion)
- 500 g gherkins, diced
- 100 g sugar
- 200 g flour
- 100 g Bresc Ras el hanout
- 60 g Bresc WOKginger
- 30 g turmeric
- 30 g mustard powder
- salt and pepper
- For the gel
- 500 g piccalilli
- 40 g gelcrema

PREPARATION METHOD

First, make the piccalilli. Chop the vegetables into small chunks and boil the water and vinegar with some salt. Boil the vegetables until they are al dente. Drain off half the liquid. Make a paste of the remaining ingredients and add to the liquid while stirring. Bring to the boil and continue to boil briefly. Next, add the vegetables and gherkins and boil again for 5 minutes. Season if required. Allow to cool a little. For the piccalilli gel. Puree 500 g piccalilli finely. With the stick mixer or turboblender, mix in the gelcrema.