

Pickled carrots

Used for: Banh mi and Bun salad

Ingredients for a 20L bucket

- 3L Vinegar (1 ½ bottles)
- 2L caster sugar
- 10kg carrots (not peeled)
- 4 units of Daikon
- 10L water

In a 20L Bucket mix well water, caster sugar and vinegar.

Prepare carrots by cutting off heads

Peel Daikon and cut to strips to fit into machine

Cut carrots and Daikon using the 4mm Julian cutter and mix into the vinegar mix

Leave for 1 day before ready

Chili Jam

Used for: varies dishes as garnish

Qty below are for a 5L bucket

Ingredients:

- approx. 25 Coriander stems. **Use Coriander leftover roots for this product**
- 5 full coriander bunches
- 1kg chopped garlic (full bag chopped in food processor medium size)
- 0.5kg chopped Birdseye chili (chopped in food processor medium size)
- 0.5kg chopped large chili, (chopped in food processor medium size)
- Olive oil

Place ingredients in food processor, cut to medium size. While transferring to 5L bucket make sure to mix well. add olive oil while mixing until covered with oil.

Keep in cool room

IMPORTANT: make sure NOT to over chop the ingredients, this is a Chili jam not a chili paste