



Pickled cucumbers

By Miele

15 minutes

Preparation time

50 minutes

Cooking time

Makes 2 large jars

Serves

INGREDIENTS

1 kg small cucumbers, Lebanese or Kirby are good varieties to use

1 small brown onion, thinly sliced

1 1/2 tbsp salt flakes

110 g (1/2 cup) white sugar

250 ml (1 cup) water

500 ml (2 cups) white wine vinegar

½ tsp ground turmeric

1 tsp dill seeds

1 tsp black peppercorns

2 tsp yellow mustard seeds

METHOD

- 1. Slice the cucumbers into 5 mm slices, use a crinkle cutter if possible. Place the cucumbers in a bowl with the onions and sprinkle with the salt. Place into a colander and leave to drain overnight. Discard the liquid.
- 2. Place the sugar, water, vinegar, turmeric, dill seeds, peppercorns and mustard seeds in a saucepan. Bring to the boil on medium-high heat, induction setting 7. Reduce heat to medium, induction setting 5 and simmer for 5 minutes.
- 3. 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.
- 4. Pack the cucumber mixture into the sterilised jars and carefully pour the vinegar mixture over the vegetables.
- 5. Place the lids onto the jars and place into the steam oven. Steam at 75?C for 40 minutes. Preserving at this temperature will give you a better texture and allow them to be stored at room temperature.
- 6. Store the jars in a cool dark place for up to 3 months.
- 7. Serve the pickled cucumbers with cheese and bread for a delicious snack.

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.