

Miele

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 ½ tbsp salt flakes
- 110 g (½ 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.