

IMPORTÉ D'ITALIE



Scarafaggio

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La Exquisita



PRESERVED LEMONS

Insanely tasty with everything that could use a fresh acid boost. From stews, fish or rice to couscous.

For a 1 liter jar

- 6 lemons
- 750 grams of salt
- 150 ml lemon juice
- to taste: a few coriander seeds

Scrub the lemons clean and cut them lengthwise into four segments. Do not cut all the way to the end so that they are still stuck together on one side. Rub the lemons with the salt, press some salt between the segments and push them close together in a preserving jar.

Put the lemon juice, the rest of the salt and the coriander seeds in the wechpot, close it and put it in a sunny place for a few days, so that the salt can extract a lot of moisture from the lemons. Then move the pot to a cool, dark place.

Allow a minimum of one month before opening the jar. Always use a clean fork to fish a lemon out of the liquid and keep the jar in the fridge after opening. This way the content stays good for a year.