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BANH MI PICKLE (SPICY CARROT DAIKON PICKLE)

This pickle is a prime example of how vinegar can't even come close to mimicking the complex acidity of fermentation. These pickles are not only glorious on banh mi. They also work well as a taco topper, mixed in to delicious summer salads or on their own as an afternoon snack.

Ingredients:

- 500g carrot, unpeeled
- 500g daikon radish, unpeeled
- 1 jalapeño (optional)
- 2 (14 g) teaspoons fine sea salt

Scrub carrot and daikon and cut into matchsticks – either with a knife or a mandoline. If your pieces are larger, you may need to add a day or two extra fermentation to achieve the desired flavour.

Remove the jalapeño's crown and slice it in half, lengthwise. Put the carrot and daikon into a bowl and toss well with salt. Once they're sweating, pack them into a one litre jar with the jalapeño halves. Your jar should be full to just below the shoulders, and you should have a thin layer of liquid on top. If your pieces are larger, you may need to massage them a bit longer to get them to release their liquid. If you are unable to get sufficient liquid, add a tiny bit of 2% brine to the top to ensure that they stay submerged (2% = 5g salt per cup of water)

Place a weight and/or Viscodisc (or fermenting hold 'em down for larger jars) on top to keep vegetables submerged

Close jar and let sit at room temperature for about one to two weeks, or until desired acidity is achieved (the longer they ferment, the more acidic they will be). Refrigerate when ready.