



Pickled Carrots

INGREDIENTS

- 1 carrot, peeled and julienned
- ½ tsp salt
- 150ml rice vinegar
- 150ml white vinegar
- 112g white sugar



Serves: 4



Prep Time: 10 min



Cooking Time: 5 min

METHOD

1. In a medium saucepan, combine both vinegars, sugar and salt. Bring to the boil, and stir until sugar is dissolved. Remove from heat, and allow to cool slightly.
2. Place the carrots into a container, cover with the vinegar solution, and refrigerate for a minimum of 30 minutes. This can also be done overnight.
3. Strain when ready to use.



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