



<p>Recipe:</p>	<p>Lime Pickle Probably the most famous Indian pickle and an ideal starter or accompaniment to any Indian meal. Hot and spicy, it is ideally served with poppadums as a starter, with a meal or snack or as an ingredient in a curry.</p> <p>Preparation Time: 15 minutes (5 days pickling) Cooking Time: 10 minutes</p>
<p>Ingredients:</p>	<p>3 tbsp olive oil 1 tsp mustard seeds 4 cloves garlic, crushed 3cm/1in fresh ginger, peeled and chopped 1 tsp ground fenugreek 1 tsp ground turmeric 1 tsp chilli powder 4 limes cut into eighths 200 ml/7fl oz white wine vinegar</p>
<p>Method:</p>	<ol style="list-style-type: none"> 1. Prepare a large glass jar by washing in hot soapy water and leaving to dry in a cool oven - 130C/250F/Gas ½ for 10-15 minutes. 2. Place the oil in a small pan and heat gently. Fry the mustard seeds until they start to 'pop'. 3. Add the garlic and ginger and stir-fry for 1 minute. Then add the remaining spices and cook for 2 minutes. 4. Stir in the limes and remove the pan from the heat. Add the vinegar and mix well. 5. Pour into the prepared glass jar and allow to cool. Seal the jar and leave in a warm place. 6. Check the jar and shake daily for 5 days. At the end of this period your pickle is ready to use. It will keep for about 2 weeks in the fridge.
<p>Serves:</p>	<p>Makes 1 jar</p>
	<p>Please do not hesitate to consult with our Executive Chef!</p>