Pickled vegetables

Recipe by V-ZUG Ltd.

vegetables pickled in vinegar

Preparation	20 Mins
Resting time	2 Hrs
Cooking time	30 Mins
Portions	1
Appliance	CombairSteamer V6000 from 2021

Pickled vegetables

400 g vegetables (e.g. cauliflower, cucumber, radishes, carrots or red onions)

200 ml herb infused vinegar

200 ml water

75 g sugar

1 tbsp salt

1 tsp coriander seeds

Pickled vegetables

Prepare the vegetables and cut into mouth-sized pieces.

Mix the rest of the ingredients together in a measuring jug until the sugar and salt dissolve. Place the vegetables – as flat as possible – into several vacuum bags and pour in the liquid. Vacuum seal the bags, as described in the operating instructions, and place side by side on a perforated stainless steel tray.

Cook at 94 °C for 30 minutes using the Vacuisine mode.

Allow the vegetables to cool down, then refrigerate for at least 2 hours.

Cooking steps

Vacuisine 94 °C for 30 Mins

Tips

Vacuum bags can be resealed after opening.

Accessories

Vacuum bags

Perforated stainless steel tray

Additional information

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