



Pickled Green Walnuts are a bit of a Cheffy thing and cost £5.95 for a 225g jar on-line. Pff! These cost us 39p and a bit of Salt?.

Ingredients:-

Salt

Water

Green Walnuts

10% Acidity Spirit Vinegar

Method:-

- (1) Make a 2% Brine. We used Himalayan Pink Salt because we had some. But any Salt will work as long as it doesn't have Iodine salts as an anti-caking agent.
- (2) Allow the brine to cool to room temperature.
- (3) With a folk stab each Green Walnut several times. There are a great deal of Tannings in Green Walnuts and you are likely to have stained hands. Your skin will replace itself after about 3 weeks, but until then?.. Or put some gloves on!
- (4) In a clip top jar pack the Green Walnuts tightly and then add the Brine.
- (5) There is some interesting chemistry about to occur which means that you will not need to worry about venting the brew. Leave unattended for 2 weeks. The colour changes are great fun if you have kids in the house however.
- (6) Remove the now Green and Black Walnuts and allow to stand in the kitchen on kitchen paper overnight. They are still highly staining by the way.
- (7) In the morning they will be uniformly Black.

(8) Add to jars and immerse in Spirit Vinegar.

Usually when Lacto ? Fermenting I would leave the Pickle in it's Brine for storage. These little chaps are slightly different and the intensity of flavour is sufficient after 2 weeks. They are very pungent and it is possible to ?Over Egg? this gig, ending up with something that is simply overpowering.