



Back in July I happened upon a Walnut tree and we Lacto Fermented some green Walnuts - [The recipe is here](#)

. Last night we decided to have a bit of a Balti night and in the English tradition put together a bit of a pickle tray of sorts. Pickled Walnuts actually work remarkably well with Indian flavours, the slight astringency complements the heat in the Balti dish.

We also had some remaining Garlic and Wholegrain Mustard Aioli from our Chicken Burger, Lime and Chilli Chutney (Shop Bought!!!) and DIY Kachumber Salad.