

Orange mustard

Preparation time: 45 min. · Level of difficulty: medium ·

Quantity

Ingredients for 3 jars, depending on size.

Ingredients

4 piece Natural oranges
150 ml Wine vinegar or apple vinegar
2 tsp Sea salt
5 g Coriander seeds
40 g Cane sugar
100 g Mustard seeds

Preparation

Wash the oranges in hot water and rub dry. Peel the peels very thinly with a zester or grate them with a household grater. Be careful not to grate off any of the white peel. Mix the orange zest with the sugar in a bowl.

Squeeze the oranges and sieve the collected juice. Then reduce the juice over a medium heat on the cooker until about 50 ml remain. Add the vinegar and bring to the boil briefly.

Finely grind the coriander and mustard seeds and mix with the salt, orange zest and reduction. Puree everything together again until the desired consistency is reached.

The mustard develops its pungency overnight in the refrigerator. Only then fill it into screw jars.

Depending on the hygiene during preparation, the mustard will keep for several weeks. A beautiful handmade gift and souvenir.