


RECIPES. BEING PART OF YOUR PERFECT DISH.



Rosanna Pink Onion,
Ginger and lime relish
with a hint of chilli...

Serves 6



**Great staple to have in the
fridge for a variety of uses**

Ingredients...

2 Rosanna Pink Onions
2 Garlic cloves
14g Fresh root ginger finely diced
2 Stem ginger finely diced
Juice of one lime & finely grated zest
1 Medium red chilli, finely chopped
120ml rice wine vinegar
30g Caster sugar
Salt
Milled black pepper
Few shreds of green and red cress
to garnish

Method...

1. Peel and finely dice the onions. Crush the garlic cloves and add to the onions.
2. Peel and finely dice the root ginger. Bring the rice wine vinegar and sugar to the boil in a small saucepan, then add the diced stem ginger and lime juice.
3. Simmer for about 30 seconds remove from the heat and pour over the top of the diced pink onions and crushed garlic.
4. Turn the onions over in the hot pickle liquid several times until cool.
5. Add chopped chillies, lime zest and black pepper and salt to taste and season.
6. Cover and leave to stand for at least 8 hours. Garnish with cress to serve.