



Preserved Lemons

Preserved lemons are super easy to make, a great pantry staple to spice up many dishes and also a wonderful homemade gift. They're a great way to use up excess fruit from a backyard lemon tree or wait until lemons are in season (and inexpensive) then make a big jar that will keep you supplied for ages. Traditionally only the rind of preserved lemons is used, with the salty flesh discarded. However, I like to add the flesh to the cavity of a chicken before roasting it (see recipe for Roast Chicken with Preserved Lemon at BeInspired.au)

Makes 20 pieces

INGREDIENTS

- 5 large, thick-skinned lemons
- ¼ cup rock salt
- 5 black peppercorns
- 5 coriander seeds
- 1 dried bay leaf



METHOD

1. Scrub lemon with a plastic scourer to remove any wax.
2. Starting from the stem end, cut almost all the way through into quarters, leaving about 1cm intact at the base.
3. Pack salt onto the exposed flesh then reshape.
4. Pack into a sterilised jar, pressing down to release some juice and sprinkling pepper and coriander between layers. Tuck the bay leaf in somewhere too.
5. Top with boiling water so that lemons are completely submerged.
6. Store in a cool, dark place for 30 days, shaking or turning the jar frequently.