



Vietnamese Pickled Vegetables (Đồ Chua)

It's worth making a big batch of do chua as they keep well in the fridge for at least a month and add crunch and colour to all sorts of dishes, including bánh mì. If you're in a hurry, you can shortcut by coarsely grating the vegetables and just pickling them overnight. Every Vietnamese family has their preferred ratio of sugar to vinegar for pickling, depending on how sweet or sour they like their pickles.

Makes about 2 cups



INGREDIENTS

- 1½ cup rice vinegar (330ml)
- 1 cup castor sugar (220g/7¾oz)
- 2½ teaspoons salt flakes
- 1 carrot, peeled (about 250g/9oz)
- About 250g daikon, peeled (9oz)

METHOD

1. Combine vinegar, sugar and salt in a saucepan and place over a high heat.
2. Stir well, bring to the boil then remove from heat and set aside to cool.
3. Meanwhile, cut carrot and daikon into 5cm x 5mm (2 " x 1/5") batons.
4. Sterilise a 750ml (3 cup) glass jar with boiling water and set aside to dry.
5. Combine carrot and daikon and pack into the jar.
6. Pour the cooled vinegar mixture over the top, pressing them down to submerge them completely and adding a little cooled boiled water if necessary so they are completely covered.
7. Press a cartouche on top to keep them submerged.
8. Close the jar and refrigerate, ideally for at least 3 days before using.