

More than 45 minutes (Plus pickling time)

Makes 3-4 cups

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Ingredients:

- 8 lemons
- ½ cup (125ml) coarse salt
- 2 cups (500ml) lemon juice
- 10 sprigs fresh thyme
- Pinch chilli flakes (optional)
- 1 Tbsp (15ml) pink peppercorns, crushed (optional)

Method

#### **COOK'S NOTE**

Depending on how many lemons you have, you can adapt the recipe. Use the ratio of 1 lemon : 1 Tbsp coarse salt : Juice (60ml) of 1 lemon.

1. Scrub lemon skins clean, then quarter lemons, keeping them attached on one end, and deseed.
2. Sprinkle salt in the centre of each lemon, close the quarter segments so that it's a lemon shape again, and place in a clean 1L jar.
3. Pack lemons tightly, pushing them down.
4. Top with lemon juice and add thyme, chilli flakes and peppercorns (if using).
5. Set aside in a cupboard for 2 weeks, away from direct sunlight, shaking the jar every day to distribute salt and liquid.
6. Keeps for 5 months in the fridge, as long as the lemons are kept submerged in liquid