

Ready in 3-5 days

Makes 1 litre

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Ingredients:

- 1 Chinese cabbage (or green cabbage)
- ¼ cup (60ml) coarse salt
- 4 carrots, peeled and cut into matchsticks
- 4 spring onions, sliced
- 8 radishes, sliced
- 5 cloves garlic
- 5cm knob fresh ginger, sliced
- 1 Tbsp (15ml) fish sauce
- ¼ cup (60ml) red chilli paste or sriracha
- 2 tsp (10ml) sugar

COOK'S NOTE

Make sure your bowls, jars and utensils are sterilised with boiling water to avoid any chance of spoiling while fermenting.

Method:

1. Remove 2 outer leaves of Chinese cabbage and save for later.
2. Trim ends and quarter cabbage lengthways.
3. Slice quarters into 2cm-thick strips and place in a large bowl.
4. Rub coarse salt into cabbage.
5. Cover with water and place a plate on top to weigh it down.
6. Set aside for 2 hours.
7. Strain and reserve brine.
8. Mix cabbage with carrots, spring onions and radishes.

9. Blitz garlic cloves, fresh ginger, fish sauce, red chilli paste or sriracha and sugar in a food processor to make a paste.
10. Stir paste through veg until well coated.
11. Place mixture in a clean 1L jar and add reserved brine (just enough to cover the mixture).
12. Tuck reserved cabbage leaves into the jar to create a layer over the veg.
13. Loosely screw lid on (gas needs to escape).
14. Store in a dark place for 3-5 days until it starts to bubble.
15. Serve or refrigerate for up to 3 months.