

# SALTED LEMONS



**Rosie's Preserving School**  
PRESERVING PRESERVING

## Equipment List

Sharp knife

Chopping board

Citrus squeezer

Teaspoon

The recipe makes makes approx 1 x 500ml clip top jar

Or similar

*Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!*

*Rosie*



## Ingredients

Lemons	4 each
Sea Salt	115g/4oz
Fresh Bay Leaves	6 each
Coriander seeds	2 teaspoons
Black peppercorns	1 teaspoon
Lemon juice	from 2 extra lemons

## Method

Cut the lemons into even segments according to the size of the lemons. Cut top to bottom

Pack into the jar tightly with salt between the layers

Repeat with the other lemons, adding the bay leaves as you go so they are visible through the jar and look attractive

Add the remaining spices

Add any salt that hasn't been used

Add the extra juice and top up the jar with cooled, boiled water if needed

To use, remove pieces from jar, rinse , remove any tough membranes and chop the skin as liked

The longer these are kept the better they taste. They smell fragrant with spices and taste amazing in tagines and casseroles

The remaining slices can be kept in the jar for use over time. Make sure that they are covered with the lemon juice before closing the jar

For more delicious recipes and inspiration visit  
<https://recipes.rosiemakesjam.com>