

SAXA Recipe Card



Moroccan Style Preserved Lemons

Ingredients:

12 unwaxed lemons, washed
1 cup Saxa Fine Sea Salt or Cooking Salt
2 tbsp black peppercorns
2 bay leaves
1 cinnamon stick

Directions

1. Pat dry the lemons then cut 10 lemons, lengthwise, into quarters and place in a bowl.
2. Add the Saxa Salt and massage it into the skin.
3. Pack lemons tightly into sterilised jars with peppercorns, bay leaves and cinnamon, adding remaining salt, from above, in between layers.
4. Juice remaining lemons, and cover packed lemons with lemon juice ensuring lemons are completely submerged.
5. Seal, shake up and down a few times then set aside and allow to mature in a cool, dark cupboard for 1 month. Once opened store in the refrigerator.

Prepare in 15 minutes
Brine for 1 month