

**Name****FERMENTED TURNIPS****Details**

A something on the side giving a meal that extra kick. A prep time of 20 minutes and fermentation time of 2 weeks.

**INGREDIENTS**

1. 1 kg Turnips
2. 1 Beetroot
3. 3 cups Water
4. 1/4-cup coarse Salt
5. 2 tsp Sugar
6. 1 Cabbage Leaf

**METHOD**

- Wash all the ingredients well.
- Peel the turnips and beetroot.
- Cut the turnips and beetroot into bit sized rectangles.
- Mix the water, sugar and salt together and pour into a Mason Jar.
- Add the turnips and beetroot.
- Cover the top of the filled Mason Jar with a cabbage leaf.
- Seal the jar and allow the turnips to ferment in the refrigerator for two weeks.

Photography, Recipe, Foody Styling, Prop Styling by: TALA SOUBRA