

VEGETABLES

Pickled cherry tomatoes with honey and dill

Peeled cherry tomatoes in a sweet-and-sour pickling liquid with honey, garlic and dill. Adapted from Ann Low's recipe, also published in Gourmet Living magazine.

Recipe author: Ann Low · Anncoo Journal



TIME

50 minutes + 3 days in the fridge

MAKES

1 batch (500 g cherry tomatoes)

Method: Quick vinegar pickling

Season and ingredients: Ripe, firm cherry tomatoes

Storage: Keep in clean, closed jars in the fridge.

Ingredients

- ☐ 500 g cherry tomatoes
- ☐ 350 ml drinking water, for the pickling liquid
- ☐ 100 ml apple cider vinegar
- ☐ ½ tsp salt
- ☐ 6 tbsp honey
- ☐ 2 garlic cloves, sliced
- ☐ 1 sprig of dill

Instructions

1. Blanch and peel

Wash the tomatoes and score a shallow cross in the base of each. Blanch in batches in boiling water for 15-20 seconds. As soon as the skins split, transfer to ice-cold water, then peel.

2. Pack the jars

Divide the tomatoes, dill and garlic between thoroughly washed, scalded jars.

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Sources and history on the Fermentarnia website
fermentarnia.com



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3. **Make the pickling liquid**

Bring the 350 ml drinking water, vinegar and salt to the boil. Stir in the honey and simmer for 3 minutes.

4. **Cool and refrigerate**

Pour the hot pickling liquid over the tomatoes and close the jars. Allow to cool, then refrigerate for 3 days before serving.

Tips

Wash the jars and lids with washing-up liquid and rinse well. Following the author's instructions, immerse them in boiling water for 2 minutes, then turn upside down to dry.

Ann Low confirms that tap water is suitable if it is safe to drink. Distilled water is not necessary.

Notes from Fermentarnia

Choose ripe, firm, undamaged tomatoes. You will also need extra water for blanching and ice-cold water for cooling.

These are refrigerator pickles. Keep chilled; the recipe does not include a canning process for pantry storage.

How to serve

Serve as a chilled starter or alongside grilled dishes.

Under the microscope

Where the acidity comes from

The apple cider vinegar supplies acetic acid to this marinade. Unlike fermented tomatoes, these tomatoes do not need bacteria to develop their sour flavour. The hot liquid is part of preparing the pickle; this recipe still calls for refrigerator storage.

