

Old fashioned mustard |

Recipe for 350 ml

Description

Simple technique accessible to all

Note

The choice of honey and olive oil can bring a different taste to your mustard.

Ingredients

Maceration of mustard seeds

- 65 Gr Mustard seeds
- 65 Gr Black mustard seeds
- 85 Ml Water
- 65 Ml White vinegar

- Salt and pepper

Finishing the mustard

- 50 Ml Olive oil
- 10 Ml Honey
- 50 Ml Water

- Salt and pepper

Preparation

- Preparation time **3600 mins**
- Resting time **3600 mins**

Maceration

In an airtight glass jar, mix the yellow and black mustard seeds.

Add water and vinegar, close the jar and let macerate for 24 hours.

Finition

Pour the mustard seed mixture into a food processor, add the olive oil, honey and water, pepper and salt.

Run the processor, once the texture is obtained, make sure it is seasoned.

All you have to do is put it in your presentation jar.

In the fridge you can easily keep it for 3 weeks.

Bon appétit!