

I went to Liverpool a few months ago working and invaded the ?Chinese Quarter? I bought a bottle of Tianjin with not the slightest idea what it was. So??. Google is our friend & we like Lacto Fermenting?.

Give it 3 weeks in a warmish dark place? This is probably so far from a traditional recipe and it?s possibly very un-cool. But I?ll bet it works. This is a sweet brine, which is a bit different for me. Also the Tomato Puree has Citric Acid added so I used Bicarb to kill it.

Ingredients:-

1 Swede, cut into thin strips
1 Tub of Tomato Puree
1 tsp of Sodium Bicarbonate
1 Onion, quartered
2 tbsp Chilli Flakes
2 tbsp Sugar
2 tbsp Salt
450ml Water

The water and salt need to be pretty rigid, as you want a 2% brine (Or over). Everything else can be cobbled!

Method:-

(1) Heat the Water, Salt and Sugar in a pan until both Salt & Sugar have dissolved.
(2) Set aside to cool to room temperature.
(3) Mix your Tomato Puree and Bicarb in a bowl and allow 20 minutes for the Bicarb to kill the Citric Acid.

(4) add everything to a Kilner type clip top jar and give it a good shake.
(5) After a day open to check it?s bubbling. If so it?s alive and working!
(5) Hide it at the back of a cupboard for 3 to 4 weeks.
(6) Enjoy!