

Limon Tur?usu

Authentic Indian lemon pickle (Limon Tur?usu) recipe with spices. Easy homemade pickled lemons perfect as condiment or side dish. Ready in 30 minutes!

10	20	30	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Limon Tur?usu

Malzemeler

- 2 lemon
- 1 red chilli
- 2 tbsp olive oil
- 1 tbsp mustard
- 1 tsp cumin
- 3 tbsp powdered sugar
- 1 pinch sea salt
- 5 curry

Yap?l???

- Prepare the jars**

Wash glass jars thoroughly with hot soapy water. Place jars upright in a 100°C (200°F) oven for 10 minutes to sterilize. Remove and let cool completely to room temperature.
- Prepare the lemons**

Wash 2 lemons thoroughly under cold running water. Cut into thin slices, about 3mm (1/8-inch) thick, removing any seeds as you go.
- Toast the spices**

Heat 3 tablespoons oil in a heavy-bottomed pan over medium heat. Add 2 tablespoons mustard seeds and 1 tablespoon cumin seeds. Cook for 30-45 seconds until they begin to pop and become fragrant.
- Add curry leaves**

Add 5 curry leaves to the hot oil. Fry for 1 minute until they turn crispy and release their aroma, being careful as they may splutter.
- Cook the pickle**

Add sliced lemons, 1 teaspoon turmeric, and 1 pinch salt to the pan. Stir gently to coat the lemons with the spiced oil.
- Cook over medium heat**

Cook over medium heat for 8-10 minutes, stirring occasionally, until the lemons soften and release their juices. The mixture should look glossy and the lemon peels should be tender when pierced with a fork.
- Cool and store**

Remove from heat and let cool completely to room temperature, about 30 minutes. Transfer to the sterilized jars, ensuring the lemons are covered with oil.

8 Seal jars tightly and store in the refrigerator. Let mature for at least 3-4 days before serving to allow flavors to develop.

?puçlar?

Choose firm, thick-skinned lemons for the best texture and flavor. Avoid overripe or soft lemons as they may become mushy during the pickling process.

Ensure all equipment and jars are completely clean and dry before use. Any moisture can lead to spoilage and reduce the pickle's shelf life.

Toast the whole spices lightly in a dry pan before adding oil to enhance their flavors and create a more aromatic pickle.

Always use a clean, dry wooden spoon when serving the pickle to prevent contamination and maintain freshness.

Allow the pickle to rest for at least one week before consuming to let the flavors fully develop and meld together.

Store the pickle in small portions in separate jars to minimize exposure to air and contamination when serving.

If the oil level drops below the pickle surface during storage, add a little more oil to maintain the protective barrier.

Taste and adjust seasoning after the first few days of storage, adding more salt or spices if needed before the flavors fully set.