



HOMEMADE MUSTARD

DECEMBER 18, 2012



Once every few weeks we come together with a couple of friends on a week night and we cook up something interesting. So far we've made anything from pickled cucumbers, spicy red onions jam, red beet chutney, to the original plum pudding (with suet!). Yesterday we made our own mustard, which was a simple project with amazing results that I had to share with you. It would make an easy and lovely gift for the holidays - by itself or paired with a nice piece of great cheese. We found the recipe in '[Home Made](#)' by Yvette van Boven, which BTW would also make a lovely holiday gift!

For two smaller or one bigger jar of mustard, just combine the below ingredients in the food processor and whizz for about 5 minutes:

- 100 g mustard seeds
- 200 ml white wine vinegar
- 1 teaspoon kurkuma
- 50 g cane sugar
- pepper and salt to taste

When you've reached the consistency you like, spoon the mustard in clean jars and seal. Store in the fridge until use. It is said the taste will improve after a few weeks but I'm sure ours will be gone immediately - it is that good.

Note: We used white wine vinegar with tarragon and it made a lovely mustard with an interesting twist. You can also play around with honey instead of sugar, garlic, ginger, lemongrass, cloves, chilli etc., or roast the mustard seed beforehand for a more nutty flavour.

Enjoy!

xxx Esther

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