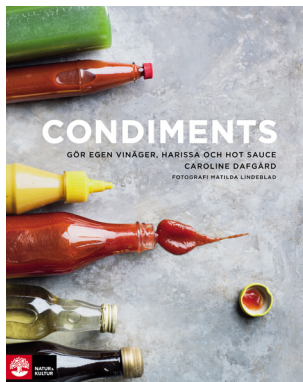


# CONDIMENTS – MAKE YOUR OWN VINEGAR, HARISSA AND HOT SAUCE



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## Condiments

Caroline Dafgård  
180x230, 144p

*This book is all about making your own flavourings, from sweet chilli sauce and taco seasoning to peppery American hot sauce and hot Tunisian harissa. Make them from scratch by boiling, blending, mixing, fermenting and aging. A weekday wok will be all the more delicious with homemade oyster sauce, a vinaigrette more fun with vinegar you made yourself, and oysters a lot more luxurious with home-brewed hot sauce.*

When so many spend hours perfecting a prime rib brioche burger with triple-fried chips, it's strange so few give a thought to their ketchup or mayo. It's almost like getting all dolled up for a date but not bothering to brush your teeth before leaving the house. *Condiments – make your own vinegar, harissa and hot sauce* gives flavourings the attention they deserve and helps enthusiasts create their own. While some recipes take a little longer to make and others contain unusual ingredients, all are fairly simple and with just a little effort yield great rewards.

## About the author



Caroline Dafgård is a freelance chef and food stylist for a variety of food production companies and magazines.



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