



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!