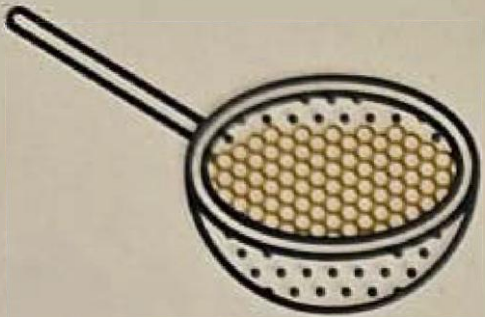
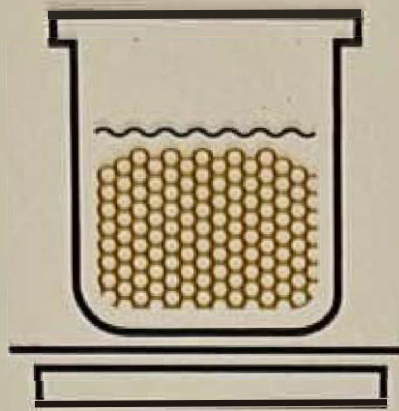


# NOW LET ME SEE YOU WORK!

**Preparation:** Find a place in your house where it is nice and warm, preferably just above room temperature. For the next steps, you will need a scale, fine sieve and a hand blender or food processor.

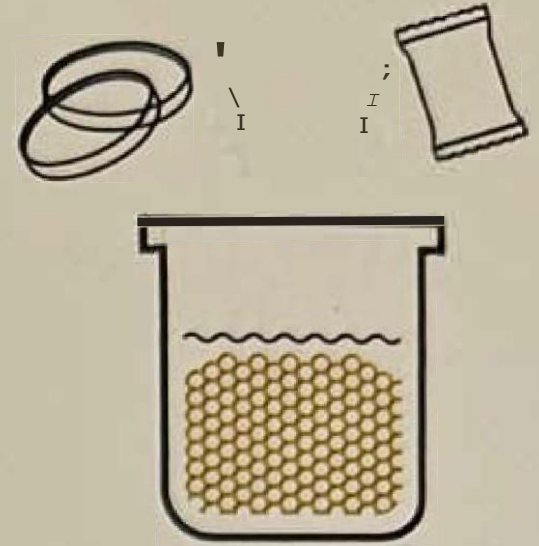


**1. Rinse the mustard seed using a kitchen sieve.**

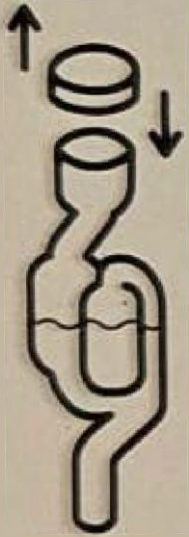


550 gr.

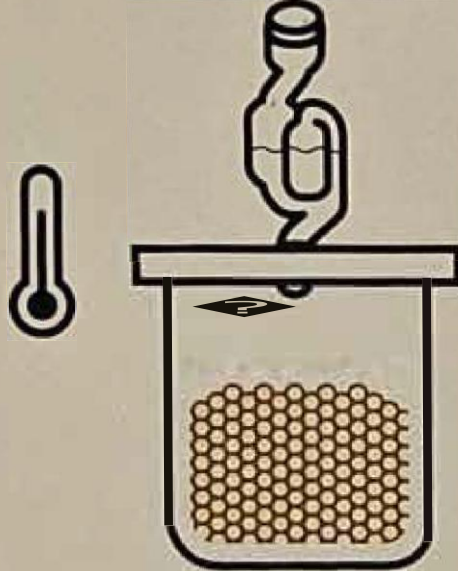
**2. Put the mustard seed in the jar and add water until it weighs 550g altogether.**



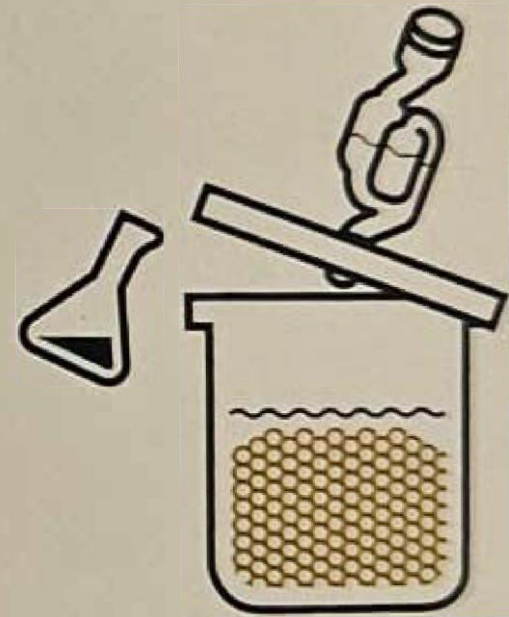
**3. Add the mustard mix, starter (and an optional 50 gr honey) and stir.**



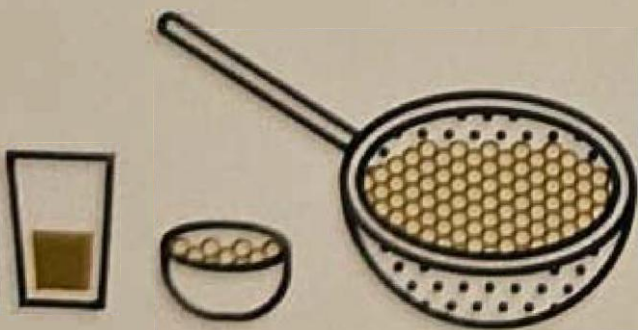
**4. Fill the water lock halfway with water and replace the cap.**



**5. Close the jar and insert the water lock about 1 cm through the hole. Put in a warm place in the house.**



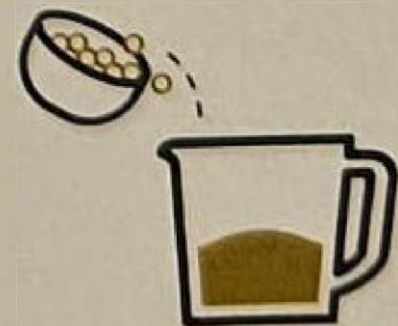
**6. After 2 days, stir in 250 ml unpasteurized apple vinegar. Leave at room temperature for 3-5 days.**



**7. Drain the seeds for 1-2 hours in a kitchen sieve. Save the liquid, and keep some mustard seeds aside.**



**8. Crush the mustard seeds in a food processor or hand blender. Add bits of bet preserved liquid, until desired thickness.**



**9. Add back the mustard seed you had kept aside.**

**10. You can now repackage the mustard into another jar, or into several jars. Let ripen for another two weeks in the fridge, or a cool cellar.**