

## marinade for preserving ceps

4gr fine sea salt  
200gr white wine vinegar  
200gr olive oil  
10 peppercorns  
200gr water  
thyme  
rosemary  
3 shallots finely sliced  
4 cloves of garlic finely sliced

clean and trim the ceps  
blanche in boiling salted water for 3 minutes  
add all the above ingredients together and bring to the boil  
turn down to a simmer and add the mushrooms  
simmer for ten minutes  
remove the mushrooms from the stock and let the stock cool  
vac pac the cold mushrooms in the cold liquor