

Miracle Harsch Fermenting Crock Pot

Make natural nutrition-packed sauerkraut and pickled vegetables with this stoneware crock pot from Germany!

These beautifully crafted stoneware crock pots from Germany produce pickled vegetables very simply. Their use of ceramic weight stones eliminates mold while their clever water sealing system allows fermentation gasses to escape without allowing air to enter the crock-pot. Simple instructions for use and recipes are included.

Natural lactic acid fermentation is one of the oldest and healthiest means of food preservation. It allows natural, beneficial bacteria to perform a fermentation process in which vegetables develop a pleasantly sour taste and remain rich in vitamins and minerals. Lactic acid fermentation is the only method of preservation that retains all the natural plant ingredients while improving the quality, taste and aroma.

5 liters = 1.3 gallons
7.5 liters = 2 gallons
10 liters = 2.6 gallons
15 liters = 4 gallons

Correct Handling of the Crockpots

The first rule is cleanliness. This does not only apply to the vegetable but also pot and lid. This is where the remarkable traits of the stoneware pay off. It can be cleaned easily and without much trouble. It only needs to be wiped, scrubbed or rinsed off and then left to dry. Since stoneware absorbs virtually no water, the formation of mold, that is common at the surface of other materials, is eliminated. Mold formation affects taste, ingredients and preservation of the fermented vegetable.





Lid with convenient handle



Deep water groove



Weighting stones

The cover stones weigh down the fermenting vegetable. They're made from stoneware and come as two pieces for easier handling and better contact with the fermenting vegetable's juice. They also provide the necessary pressure on the vegetable for fermentation. The stones should be covered by one to two inches of brine or vegetable juice.

Close the pot with the lid. Pour water (normal tap water) into the water groove. This assures that the pot is sealed airtight, an important requirement for the pot to ferment properly. Fermentation occurs in several stages. Depending on the kind of vegetable, it takes 4 to 6 weeks. Especially in the early stages, it is extremely important that no air contacts the vegetable. The lid should therefore be opened no earlier than two to three weeks into the fermentation.

During fermentation and storage of the fermented vegetable the water groove needs to be filled with water. This prevents the following:

- air coming in contact with the vegetable
- yeast forming which makes the vegetable slimy
- the upper portion of the vegetable turning bad
- dust or vermin entering
- stones or cloth turning smeary

Composition: Ceramic Clay fired at 1200 degrees Celsius with a lead free glaze

Country of Manufacture: Made in Germany