

FOOD WASTE

RED CABBAGE DYE

RED CABBAGE DYE

FOOD WASTE

RENEWABLE - VEGAN - COMPOSTABLE
MADE OF BY-PRODUCT OR WASTE



Scan QR code for source recipe



www.amsterdams.com

INGREDIENTS & TOOLS:

- 1/2 red cabbage
- 1000 ml water
- 5 g salt
- acidic modifier PH2-3 (lemon juice, vinegar or a citric acid solution)
- a piece of silk

Tools: cooker, pot, knife, a coffee filter, strainer, glass jar

THIS IS A VARIATION ON:

Red Cabbage Dye by Loes Bogers.
The same dye recipe, but the silk is not mordanted. Variation: acidic modifier to change colour.

MAKING PROCEDURE:

- Finely chop the cabbage
- Simmer in water + salt for 2 hrs
- Strain the liquid
- Reduce to 25-50%
- Rinse the silk, put in warm dye
- Leave overnight
- Squeeze out excess dye
- Dip in acidic solution with a PH of 2-3 until pink
- Dry, iron

Silk can be redyed if color fades. If it cannot be recycled or re-used, rip to shreds for home composting.