

FRUIT CHUTNEY



Ingredients (yield 6 servings):

½ onion cut into cubes

Chili to taste

2 tbsp chopped ginger

1 chopped mango

1 box of strawberries

1 box of chopped figs

2 chopped apples

½ chopped pineapple

Allspice in grains to taste

Cardamom to taste

1 tsp pepper Tabasco

150 g sugar

100 ml white wine vinegar

30 ml vegetable oil as sunflower to taste

Preparation:

1. In a large sauté, heat the oil with the sugar and let it melt.
2. Caramelize the onion, ginger, peppers and stir slowly.
3. Deglaze with vinegar and let it reduce a little.
4. Add the fruits and the rest of the ingredients.
5. Let it cook slowly and stir occasionally.
6. Serve cold or hot.