

Apricot Chutney Recipe

Ingredients: Makes about 450g

450g dried ready-to-eat apricots
275g soft light brown sugar
425ml white wine vinegar
2.5cm piece root ginger, finely grated
1 teaspoon chili powder
1 teaspoon salt
450ml water
2.5cm piece of cinnamon stick
½ teaspoon coriander seeds
½ teaspoon fennel seeds
1 teaspoon cumin seeds

Method:

Chop the apricots finely and put into a saucepan with the rest of the ingredients, except the coriander, fennel and cumin seeds. Place over a high heat and bring to the boil. Reduce the heat to low and simmer, uncovered, until the chutney has thickened to a stiff consistency (about 30-35 minutes). Meanwhile, preheat a small heavy pan over a medium heat. Reduce the heat to low and add the whole spices. Stir them around for about a minute until they release their aroma. Remove and let cool, then crush them finely in a mortar and pestle or a coffee mill. When the chutney is ready, stir in the spice mixture, cool and transfer to a sterilized jar. Store in the fridge.

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