

APPLE AND GREEN CHILLI CHUTNEY



EXTRAS
#41

ALSO WORKS A TREAT WITH...

- Pears or tomatoes

RAISE YOUR GAME BY...

Adding a pinch of saffron with the **HALDI BLEND** for an even more spectacular colour!



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APPLE AND GREEN CHILLI CHUTNEY

This is a great way to use a glut of any type of apple - try Bramleys for a sharper taste, or dessert apples for a sweeter chutney. It's seasoned with lots of **HALDI BLEND** to give a stunning colour, marinated fresh green chilli for a bit of heat, and a **JEERA BLEND** tarka at the end to give a lovely fragrance and texture.

Prep 10 mins	Cook 40 mins
Heat 	Serves 4 as a condiment

1kg **apples** (any type) - peeled, cored and roughly chopped
3 **green chillies** - roughly chopped (seeds removed if you prefer less heat)
1 **lemon**
200g **sugar**
200ml **vinegar** (white wine or cider vinegar is best)

- 1 Mix the green chillies with the juice of the lemon and ¼ tsp salt then leave to one side to marinate
- 2 Cook the apples with the sugar, vinegar, 5 tsp **HALDI BLEND**, ½ tsp **METHI BLEND** and 1 tsp salt for 30 minutes (mashing them up slightly as they cook) or until the apples are completely soft, any liquid has evaporated and the mixture is beginning to caramelise
- 3 Fry 2 tsp **JEERA BLEND** in 2 tbsp hot oil for 30 seconds or until the seeds just start to pop and jump around, then stir the seeds and hot oil into the chutney, followed by the marinated chillies (including all the marinade)
- 4 Leave to cool then serve on the side of any curry, with cold cuts or even in a sandwich (store any leftover chutney in the fridge for up to 4 weeks)

5 tsp



HALDI BLEND

2 tsp



JEERA BLEND

½ tsp



METHI BLEND