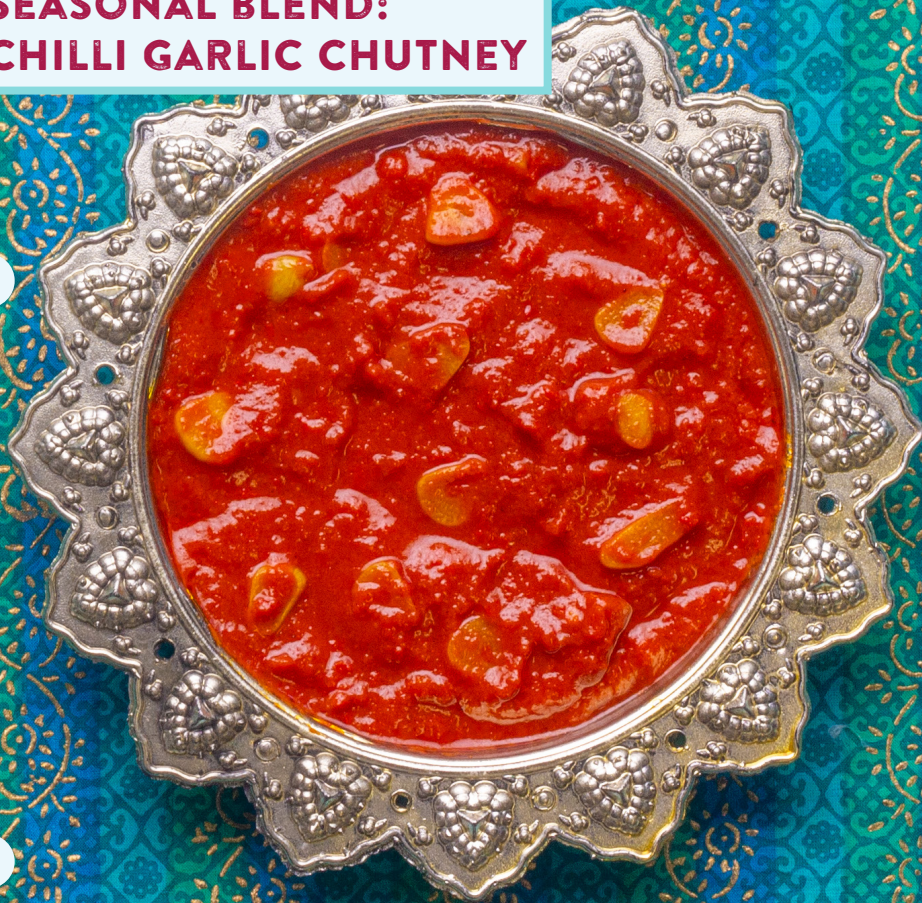


## SEASONAL BLEND: CHILLI GARLIC CHUTNEY



**MAKE THIS AGAIN!**

**SEASONAL  
BLEND**

**Find this blend online, or substitute with these everyday Spicery Larder ingredients:**

2 tsp chilli powder, 1 tsp each of smoked paprika, ground cumin and ground coriander and ½ tsp each of turmeric and garam masala

**Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)**

# CHILLI GARLIC CHUTNEY

This chutney is perfect to serve with a milder curry or even as a dip with poppadoms. The kashmiri chilli powder in the spice blend adds a fabulous colour and rich flavour, which is really complemented by the savoury roasted cumin and the fragrance of the garam masala. It's a delicious chutney that's super-easy to make, but packs a punch flavour-wise!

**Prep**

10 mins

**Cook**

15 mins

**Heat**



**Serves**

4 as a  
condiment

- 3 **chillies** (any colour) - roughly chopped (seeds removed if you prefer less heat)
- 8 cloves of **garlic** - thinly sliced
- 2 tbsp **tomato puree**
- 3 tbsp **vinegar** (white wine or cider vinegar is best)
- 2 tsp **sugar**

- 1 Blend the chillies with the tomato puree, vinegar, sugar, 100ml water, the **CHILLI GARLIC CHUTNEY BLEND** and  $\frac{3}{4}$  tsp salt to a smooth puree
- 2 Fry the garlic in 3 tbsp oil, stirring regularly, for 1 minute or until the garlic is just starting to turn golden-brown
- 3 Add the puree then simmer, stirring regularly, for 10 minutes or until the chutney is rich and thick and a spoon stirred through the centre leaves a trail for a couple of seconds

(1 portion of

**CHILLI GARLIC CHUTNEY BLEND** = 2 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by  $\frac{2}{3}$  or it will be too spicy!