

MAKE THIS AGAIN!

SEASONAL BLEND

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

1 tsp cumin seeds and $\ensuremath{\mathcal{V}}_2$ tsp each of mustard seeds, chill flakes and garam masala

Discover more about the Spicery larder at thespicery.com/larder

MANGO CHUTNEY

Making your own mango chutney is incredibly satisfying, and the sweet, spicy flavour and rich golden colour will be sure to wow your dinner guests! The key is to find a fairly ripe mango as this will give you the best flavour, as well as breaking it up slightly as it cooks to create variations in texture from smooth and jammy to tender bite-size chunks.

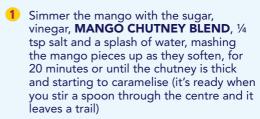
Prep	
5 mins	

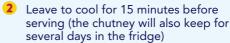
Cook 20 mins

Heat

Serves 4 as a condiment

- 1 medium mango (or 200g ready-prepared) - roughly chopped
- 70g sugar
- 3 tbsp vinegar (white wine or cider vinegar is best)





(1 portion of

MANGO CHUTNEY BLEND

= 1 tbsp

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

