

Tomato Chutney

Ingredients:

- 1kg Chopped Tomatoes
- 3tbsp Vegetable Oil
- 200ml White Wine Vinegar
- 250g Soft Brown Sugar
- 1tsp Fennel Seeds
- 1tsp Cumin Seeds
- 1tsp Mustard Seeds
- 1tsp Onion Seeds

Equipment:

- 1x Wooden Spoon
 - 1x Stainless Steel Preserving Pan
 - 1x Funnel
 - 1x Measuring Jug
 - 2x Preserving Jars & Lids
 - 1x Chopping Board
 - 1x Knife
 - 1x Scales
 - 1x Bowl & Whisk
 - 2x Wax Disks
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Step 1:

Remove core and rough chop tomatoes.

Step 2:

Heat oil in the pan and add all the spices until they sizzle and become fragrant. This should only take a minute.

Step 3:

Dissolve the sugar with the vinegar in a bowl.

Step 4:

Very gently pour this into the pan with the spices and stir. Bring to a simmer.

Step 5:

Add the tomatoes and cook on a very low hear until they have softened and have gone pulpy. (45 mins to 1 hour).

Step 6:

Sterilize jars and lids in hot water, drain upside down and put in a cool over (140c/275F/Gas Mark 1) for 15 minutes.

Step 7:

Put the chutney into sterilised jar and seal. The chutney will keep for 4-6 weeks, refrigerate once opened.

Allergens: SULPHITES & MUSTARD

Tomato Chutney



Equipment



Ingredients



Step 1A



Step 1B



Step 2A



Step 2B



Step 3



Step 4



Step 5A



Step 5B

Tomato Chutney



Step 6A



Step 6B



Step 6C



Step 6D



Step 7A



Step 7B



Finished



Great with Home Made Cheese Scones!