



Spicy tomato chutney

The pleasure of summer preserved with sun-ripened tomatoes, apples, onions and spicy herb vinegar, refined with fresh garden herbs.

Zutaten

4 Portionen

900 g Tomatoes
300 g Apples
300 g Onions, red
2 Garlic cloves
2 EL Byodo Roast Olive Mediterranean
120 ml Byodo herbal vinegar
60 g Whole cane sugar
4 EL Byodo tomato paste
2 TL Byodo sea salt
1 TL Paprika powder, sweet
1 EL Italian herbs, dried
Pepper, black
Chili flakes

Zubereitung

Quarter, deseed and dice the tomatoes. Chop the apples, onions and garlic. Sauté the onions in the olive oil for 1 minute, then add the garlic and apples and fry lightly. Deglaze with the Byodo herb vinegar. Bring to the boil briefly and then add the sugar, tomatoes and tomato purée and stir. Simmer

the chutney over a medium heat for 25 minutes.

Now season with salt, pepper, paprika powder, chili flakes and dried herbs. Cook for a further 10-15 minutes until the liquid has evaporated and the tomato chutney has thickened. Stir from time to time.

Pour the hot chutney into clean, sterilized jars and seal immediately. The jars should be filled almost to the brim with chutney. Unopened and stored in a cool place, the chutney will keep for approx. 6 months. Once opened, it should be kept in the refrigerator and consumed within a few days.

Our tip: Delicious with cheese, crackers, grilled food or on sandwiches. With a pretty label, the chutney also makes a lovely gift from the kitchen.