



MANGO CHUTNEY



INGREDIENTS (2 jars)

- 2 mangoes
- 1 red onion
- 2 garlic cloves
- 1 hazelnut-sized ginger
- 1 red chilli pepper
- 2 tbsp oil
- 70g Cavendish & Harvey Tropical Fruit Drops
- 1/2 tsp cinnamon
- 3/4 tsp curry powder
- 70ml white wine vinegar
- Salt and pepper

PREPARATION

Peel and dice the mangoes, finely crush the drops. Finely chop the onion, garlic, ginger, and chilli pepper and fry in the oil.

Add the crushed drops, cinnamon, and curry powder, and fry everything for 1-2 minutes, stirring. Then deglaze with white wine vinegar.

Add the mango cubes and simmer over low heat for about 35 minutes until the chutney thickens.

Season with salt and pepper. While the chutney is still hot, pour it into sterilized jars and seal immediately. The chutney will keep for several weeks if stored in a cool, dark place. Once opened, please refrigerate and consume as soon as possible. Enjoy!