



This was supposed have Goji and Inka berries but we couldn't get them within Lock-Down distance, so we modified the recipe. It certainly packs a punch.

Ingredients:-

1 Hand of Ginger
1Kg of Plums
2 large cloves of Garlic
A handful of fresh Coriander, chopped
2 Red Onions, chopped
6 Birds Eye Chillies
1 bunch of fries Chives
1 tsp Turmeric
White distilled Vinegar
4 tbst Sugar
Salt Oil

Method:-

- (1) Peel the Ginger and cut into 1cm pieces.
- (2) Quarter and stone the Plums.
- (3) Reserve a little of the Ginger and Plums to add later to add 'Lumps' to your Chutney.
- (4) Add all the ingredients to a pan, bring to the boil and then reduce to a simmer for 20 minutes.
- (5) Add sugar and / or Vinegar to taste. You are aiming for something which is both sweet and sharp.
- (6) Once the Plums are starting to break down remove from the heat and allow to cool.
- (7) In a food processor wuzz everything up to a pulp and return to the pan.

- (8) add the remaining Ginger and Plums and gently bring to a simmer.
- (9) Simmer for a further 5 minutes but remove from the heat if the lumps of Plum begin to soften.
- (10) Allow to cool and decant into jars.

So far this has lasted perfectly will in the fridge for 3 weeks. It works well as a side for Chilli, Curry etc. It's not a sickly sweet Chutney as you can imagine with the Chillies?..