

GREEN TOMATO CHUTNEY

WHAT YOU'LL NEED

- 2 kgs Green tomatoes
- Salt
- 500grms Cooking apples
- 550grms Shallots
- 6 Dried red chillies wrapped in muslin
- 500grms Brown Sugar
- 60cl Cider vinegar
- 500grms Red tomatoes skinned and chopped
- 2 Green and red peppers peeled and thinly sliced.

WHAT TO DO

1. Put sliced green tomatoes in a colander – add salt and leave over night.
2. Add all ingredients in a pan, except red and green peppers and chopped ripe tomatoes.
3. Simmer until all the liquid is reduced and add ripe tomatoes and peppers and reduce liquid.
4. Cool and store in an air tight containers.

