

# star of india



**Recipe: Mango Chutney**

This sweet and spicy chutney is a classic and popular Indian hors d'oeuvre. Serve as a starter with naan or poppadums or as an accompaniment to a main meal.

Preparation Time: 30 minutes

Cooking Time: 1 hour

- Ingredients:**
- 4 garlic cloves, chopped
  - 2.5cm/1in fresh ginger, peeled and grated
  - 1 red chilli, seeded and chopped
  - ½ tsp ground turmeric
  - 1 tsp cayenne pepper
  - 350ml/12fl oz white wine vinegar
  - 2 large green mangoes cut into 2cm/¾in cubes
  - 1 tsp salt
  - 400g/14oz golden caster sugar
  - 4tbsp sultanas
  - 1 star anise

- Method:**
1. Prepare a large glass jar by washing in hot soapy water and leaving to dry in a cool oven - 130C/250F/Gas ½ for 10-15 minutes.
  2. Place the garlic, ginger, chilli, turmeric, cayenne and a tablespoon of the vinegar in a food processor and mix until smooth.
  3. Transfer the mixture to a large pan and add the remaining vinegar, the mangoes, salt, sugar, sultanas and star anise.
  4. Bring to the boil and simmer for about an hour or until the mixture has thickened.
  5. Pour into a prepared jar, seal and allow to cool.

**Serves:** Makes 1 jar

Please do not hesitate to consult with our Executive Chef!