

**Spicy Tomato Chutney**

**Type:** Accompaniment

**Difficulty:** Easy

**Serves:** 32 tastes

**Fresh from the garden:** chilli

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| **Equipment:**Chopping boardChef’s KnifeLarge Frying panWooden spoonMeasuring spoonMeasuring jug | **Ingredients:*** 1 tablespoon olive oil
* 8 fresh curry leaves
* ½ teaspoon mustard seeds
* 1-2 red chilli, seeds removed, finely chopped
* 1kg tomatoes, chopped
* ½ teaspoon ground turmeric
* 1 tablespoon vinegar
* 1 cinnamon quill
* 2 tablespoon sugar
* 1/3 cup sultanas
* 1 teaspoon freshly grated ginger
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**What to do:**

1. Wearing gloves, remove seeds and finely chop chilli.
2. Chop tomatoes into 1cm cubes.
3. Heat the olive oil in a frypan over medium-low heat. Add the curry leaves, mustard seeds and chilli, then cook, shaking the pan, for 1 minute or until the seeds start to pop.
4. Add the tomatoes, turmeric and vinegar, then cook, stirring, for 1 minute.
5. Add the remaining ingredients and 2/3 cup (160ml) water. Bring to the boil, then reduce the heat to low and simmer for 10 minutes, stirring occasionally, until the chutney is thick and pulpy.
6. Sprinkle 1 teaspoon of sugar and salt to taste over chutney, fry for one more minute to finish.