



**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 well 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?..**