TAYLOR & COLLEDGE

Apple Chutney with Onions and Vanilla



Preparation: 35 mins
Total Time: 60 mins
Portions: 2-3 Portions

Ingredients

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800 g Apples
2 tbsp Lemon Juice
Onions
about 5 g Fresh ginger
1 Taylor & Colledge Organic Vanilla Pods
200 ml White Wine Vinegar
200 g Jam Sugar
pinch Ground Black Pepper
1 tsp Mustard Seeds

Preparation

1. Peel the apples, remove the core and chop apples into small cubes. Drizzle with lemon juice.
2. Peel and finely chop ginger and onions. Split the vanilla pot with a knife and scrape out the seeds. Combine apples, onions, ginger, vanilla seeds and pod in a medium saucepan.
3. Add the white wine vinegar, pepper and mustard and boil over medium heat until the apples are soft, about 10-15 minutes.
4. Stir in the jam sugar and boil over high heat for 2 minutes.
5. Fill the hot apple chutney in sterilized jars. Seal and let cool to room temperature.
6. Serve with cheese and bread or store the chutney in the refrigerator up to 6 months.