

Fruit Chutney

Ingredients

- **500 g diced fruit**
- **500g dried fruit**
- **6 shallots, chopped**
- **2 tbsp olive oil**
- **200 ml white wine vinegar**
- **100ml water**
- **1 cinnamon stick**
- **200 g Demerara sugar**
- **2 bay leaf**
- **2 cloves**
- **Pink peppercorns**
- **50g mustard seeds**
- **25g onion seeds**

Method

1. Cut the fruit into a rough dice.
2. Place the chopped shallots in a heavy-based, non-reactive saucepan with the olive oil and heat until sizzling. Sauté gently for 5 minutes until softened.
3. Add the chopped fruit and dried fruit, vinegar, water, cinnamon, sugar and all the other ingredients. Stir until the sugar is dissolved, then simmer for about 15 minutes, stirring occasionally, until softened and slightly thickened.