

Rudding Park Fruit Chutney

Chutney originates from India, but this chutney is a milder version of more traditional chutneys.

Used in our Clocktower Restaurant as an accompaniment for cheese.

It would be quite happy along side a plate of cold meats or as a ploughman's lunch garnish.

Makes approximately 1 jar

½ onion peeled and chopped

2 Ampleforth apples

1 pear

2 plums

15 grapes

6 soaked apricots

6 soaked prunes (de-seeded)

1 heaped tablespoon of sultanas

100 g brown sugar

40 ml white wine vinegar

Muslin bag containing: ½ cinnamon stick; 1 bay leaf; 3 cloves; 4 juniper berries

1 tablespoon Chinese five spices

The peel and juice of one orange. (Peel chopped)

Method

Chop the fruits, fry the onion in vegetable oil in a pan until softened then add the five spice and cook again for 1 minute.

Add all the ingredients including the muslin bag of spices tied with string and cook until soft and all the excess liquid has been reduced to a thick mass (this can take up to an hour on simmer). Remove the muslin bag before bottling.

Wash a clean jar and the lid in hot water and then leave it to dry. Place the chutney inside and store for 3 months to get optimum flavour as the more it mellows the better it is.