



Tomato Chutney

Capture the summer in a jar and enjoy it whenever you feel like it. Our tomato chutney is a spicy, fresh treat—so you'd better make as many jars as possible right away. They'll be gone faster than you'd like—we promise!



Easy



3 Servings



80 min.



Whether served with cheese, antipasti, on ciabatta, or as a side dish with grilled meat—Italian chutney is a true all-rounder in the kitchen. The secret to a good chutney lies in the careful selection of ingredients—each element contributes to the complexity and depth of flavor and is further intensified by the simmering process. The flavors of juniper berries, allspice, Sichuan pepper, and cloves combine to create a perfect balance of sweet, sour, and spicy, inviting you on a particularly diverse culinary journey.

Ingredients

Ingredients for 3 jars, 200 ml each:

2 cloves
1 tsp Sichuan pepper
5 allspice berries
2 juniper berries
3 onions
2 garlic cloves
300 g cherry tomatoes
4 tbsp olive oil
2 tsp mustard seeds
1 can ORO di Parma Finest Tomato Pulp
6 tbsp red wine vinegar
3 tbsp sugar
Salt

Step 1: The Preparation

First, take the cloves, Sichuan pepper, allspice berries, and juniper berries, place them in a mortar, and grind them very finely. Next, peel the onions and garlic and dice both finely. Wash the cherry tomatoes and cut them into quarters.

Step 2: Preparation

Heat the olive oil in a pot and sauté the crushed spices, mustard seeds, diced onion, and garlic until translucent. Next, add the can of our finest tomato pulp, the quartered cherry tomatoes, the red wine vinegar, and the sugar; bring to a boil, then simmer for about 1 hour, stirring occasionally. That's how long it takes for all the flavors to blend together into our wonderful chutney. Finally, season to taste with salt and pour into Twist-Off jars that have been rinsed with hot water beforehand.

Used products:



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