

Fig Chutney with Caramelised Onions & Balsamic Vinegar

Ingredients:

1 tablespoon olive oil
2 red onions, finely diced
125 ml balsamic vinegar
100 ml apple cider vinegar
250 g dark brown sugar
1 packed tablespoon root ginger, peeled and finely chopped.
1 lemon, juice and zest
1 teaspoon garam masala
1 teaspoon cinnamon powder
1 cinnamon stick
1/4 teaspoon black pepper, coarsely ground
900 g ripe, diced

Method:

In a large saucepan gently heat the olive oil and add the onions. Cook for around 10 minutes the onions until softened.

Add in the remaining ingredients apart from the figs.

Bring to the boil and reduce to a simmer and leave for about 30 minutes, or until the chutney has turned syrupy.

Add the figs, stir well, and then cook for another 30 - 40 minutes. The figs will go soft, and the mixture will darken and thicken. Remove the cinnamon stick.

Transfer into sterilised jars, seal immediately and leave to cool.

Can be stored for about 6 months in sealed jars. Refrigerate after opening.

Serving suggestion:
Cheese board.

