

# Tomato Relish

## Ingredients

1.5 kg Tomatoes  
1.5 kg Onions  
2 small fresh chilies. Deseeded.  
4 ½ cups sugar (Raw sugar recommended)  
900ml Apple Cider Vinegar  
1 ½ Tablespoons Salt  
4 ½ Tablespoons Mustard Powder  
1 ½ Tablespoons Garam Masala  
1 Tablespoon Cardamom  
1 Tablespoon Cumin  
½ Tablespoon Chili flakes  
4 ½ Tablespoons Cornflour (Cornstarch)



1 Tablespoon = 20 ml. 1 cup = 250ml

## Method

1. Skin the tomatoes by coring and cutting a cross on the top. Pour boiling water over and when cool enough to handle, peel off the skin.
2. Chop the tomatoes using a food process or thermomix until at desired consistency. Less time for chunky relish and smaller for a finer relish.  
(For thermomix - For a chutney consistency as pictured above: divide the peeled tomatoes in to two batches. Process each batch on turbo for 2 seconds. Scrape down the sides of the bowl, then process again for another 2 seconds on turbo.)  
Transfer to a large saucepan.
3. Peel and quarter the onions. Add the onions along with the deseeded chillies to the food processor or thermomix. Process till it is at your desired consistency. Again, less time for chunky relish and smaller for a finer relish.  
(For thermomix - For a chutney consistency as pictured above: Process on turbo for 2 seconds. Scrape down the sides of the bowl, then process again for another 2 seconds on turbo.)  
Transfer to the saucepan.
4. Add all the other ingredients except the cornflour into the saucepan, and stir.
5. Boil together for approximately 1 to 1 1/2 hours until the mixture thickens slightly and the onion is tender. Stir the pot regularly to avoid it sticking to the bottom and burning
6. Add in the cornflour (mixed with a little water to a thin paste) slowly to the pot while stirring. Cook for another 5 minutes.
7. Transfer to hot, clean, sterile jars with sterile lids.