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Fig Chutney

Sweet and sticky, this fig chutney is the perfect accompaniment to a festive cheese board.

Makes enough to fill
2 x 500ml Kilner® Jars

INGREDIENTS

- 10 large figs
- 2 red onions, peeled and chopped
- 125ml balsamic vinegar
- 100ml red wine vinegar
- 250g light muscovado sugar
- 1 tbsp olive oil
- 1 tsp mixed spice
- ½ tsp salt
- ½ tsp pepper

Peel and slice the red onions, remove the stalk from the figs and cut them into quarters. Heat the oil in a maslin pan and add the onion. Fry over a medium heat until it has softened and is translucent. Add the balsamic and red wine vinegars, sugar, mixed spice, salt and pepper. Bring to a boil then reduce the heat and simmer for 30 minutes.

Once the liquid has reduced to a syrup add in the figs and cook for 15 minutes. Place into warm sterilised jars, put on the lids and process the jars.

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