



## Fairtrade Dried Mango Chutney

"Dried fruit makes a delicious chutney". Hugh Fearnley Whittingstall, The Guardian February 2011. This is one of Hugh's recipes. The mango brings with it a great intensity of flavour. This works really well with apricots too. Makes five 240ml jars.



### Ingredients

500g dried mango slices  
4 onions, peeled and finely diced  
3 cloves garlic, peeled and minced  
250g raisins  
350g light muscovado sugar  
1 tbsp mustard seeds  
2 small red chillies, halved, membranes removed, finely diced  
500ml cider vinegar  
Finely grated zest of 1 orange  
Juice of 1 small orange  
1 tbsp ground ginger  
1 tsp salt  
1 tsp freshly ground black pepper  
1 tsp ground coriander  
1 tsp ground cumin

### Method

1. Put the mango slices in a bowl, pour over 1.5 litres of water, cover and leave to soak overnight.
2. Tip the mangoes and their soaking water into a large, stainless-steel saucepan or preserving pan.
3. Add all the other ingredients and, over a low heat, stir until the sugar dissolves.
4. Bring up to a boil and simmer, uncovered, for about an hour and a half. You should stir the mixture frequently, particularly towards the end of the cooking time, to ensure it doesn't stick – it's done when a spoon drawn through the centre of the chutney leaves a clear line for a second or two before the chutney comes back together.
5. Pour into hot, sterilised jars and seal with vinegar-proof lids. Store in a cool, dry place and leave to mature for eight weeks before using. Use within two years.

