



MANGO CHUTNEY



preparation time
60min



total time
60min



portions
4



difficulty
medium

INGREDIENTS

- 2 cups Aurum mango
- $\frac{3}{4}$ cup onion
- $\frac{1}{2}$ cup red pepper
- 1 cup brown sugar
- $\frac{1}{2}$ cup white vinegar
- 1 teaspoon ginger
- 1 cinnamon stick
- 12 peppercorns
- $\frac{1}{2}$ teaspoon coarse sea salt

PREPARATION

1. Chop the onion.
2. Grate the ginger.
3. Cut the Aurum mangoes into small cubes.
4. Put the sugar, vinegar and salt in a heavy-bottomed pot.
5. Boil gently until the sugar has dissolved.
6. Add the chopped onion, ginger and mango and mix well.
7. Raise the heat until the sauce boils, then lower it and let it simmer gently for about 20 minutes.
8. You will know it is ready when the chutney has thickened.
9. Pour into the jars, seal and place the glass jars in the pot with water. Boil again for 10 minutes. Turn off the heat and let it rest for 5 minutes in the water.