

Aubergine, pepper and tomato chutney

Prepare — 2 hours

Cook — 2 hours

Jar — 15-20 minutes

Makes 2.5 litre

Ingredients

1.5kg tomatoes	500g granulated sugar
5 red peppers	500ml white wine vinegar
2 green peppers	5tsp salt
1 large aubergine	5tsp coriander
1kg onion, finely chopped	5tsp paprika
1 bulb garlic, cloves peeled and crushed	1 Tbs cayenne pepper

Method

- Peel the tomatoes - cut a cross at the bottom, place in a bowl and cover with boiling water. Leave for a few seconds then drain and cover with cold water. The skins will now come away easily.
- Chop the onion and garlic, and place in a bowl.
- Chop the tomatoes, peppers and aubergine to 1cm or smaller and place in three separate bowls.
- Put the onions and garlic in a large heavy-based pan with some warmed oil. cook gently for 10 minutes until the onions begin to soften. Add the aubergines, peppers and tomatoes and bring to the boil. Cover with a lid, lower the heat and gently simmer for about one hour, stirring occasionally, until tender. Keep pushing the aubergines beneath the surface.
- Tip the sugar, vinegar, salt, coriander, paprika and cayenne pepper into the pan and bring to the boil over a medium heat, stirring, until the sugar has dissolved. Continue to boil for at least 45 minutes until the mixture achieves a chunky chutney consistency and the surplus watery liquid has evaporated. Take care towards the end of the cooking time to continue stirring to avoid the chutney catching on the bottom of the pan.
- Sterilise the jars.
- Carefully spoon the chutney into the sterilised jars and seal while hot. Store in a cool, dry, dark place.

Best after, and best before

Ideally leave the chutney for a month or so for the all the flavour to mingle. Store in a cool, dry, dark place for up to a year. Once opened, keep in the fridge and use within 3–4 months.