

CHILLI AND TOMATO CHUTNEY



Preparation : 10 min - **Resting :** - - **Cooking :** 5 min - **Equipment :** Mill attachment

Ingredients : 1 bowl

- 2 tomatoes - 1 cinnamon stick - 1 tsp coriander seeds - 1 tsp salt - 1 tbsp honey - 1 pili pili pepper - 1 medium-sized onion - 2 cloves - 1 tbsp groundnut oil - 1 tbsp fresh ginger, grated - 1 garlic clove - 100 ml balsamic vinegar

1. Dry-roast the coriander seeds, cloves, chilli pepper and cinnamon stick in a thickbottomed stainless-steel frying pan over a moderate heat. Stir continuously for 2-3 minutes. Transfer to the mill bowl, turn the selector to 4 and grind for 10 seconds. Set aside.

2. Wash the tomatoes and cut into pieces. Peel and coarsely chop the onion and garlic. Put the tomatoes, onion and garlic in the mill bowl and press the pulse button 2 or 3 times. Gently fry this mixture in a little oil over a low heat. Add the balsamic vinegar, salt and spices, stirring continuously. As soon as the mixture comes to the boil, add the honey and ginger.

3. Cook for a further 5 minutes, stirring continuously.

Chef's tip :

Serve cold.

