



Recipe of the Week

FEIJOA & LIME CHUTNEY

Ingredients

700g onions, preferably a mix of red and white, peeled and roughly chopped
8 long (approx. 10cm) red chillies, deseeded and chopped
2 limes, unpeeled, chopped
1 large red capsicum, deseeded and chopped
300ml orange juice (no preservatives or sugar)
200ml red wine vinegar
3kg feijoas, unpeeled, topped, tailed and wiped
2 stem tips fresh kaffir lime leaves (about 20 whole leaves), washed
1kg white sugar
500g brown sugar
1 cinnamon stick
1 tab whole coriander seeds
1 tab salt
2 tsp dulce (sweet) Spanish smoked paprika
1 tsp chilli powder

Method

1. Place onions, chillies and limes in a food processor and pulse until chopped small but not pureed.
2. Place in a large jam pan or pot with capsicum, orange juice and vinegar. Stir to combine and set over a very low heat so the flavours infuse while you prepare the feijoas.
3. Cut feijoas into 1cm cubes then add to the pot.
4. Add the kaffir lime branch tips, sugars, cinnamon stick, coriander seeds, salt smoked paprika and chilli powder and stir.
5. Increase the heat and bring the mixture to the boil. Simmer for 1 ½ hours, or until the mixture has thickened and a small amount on saucer wrinkles when nudged with a finger after being left to cool for 5 minutes.

6. Discard the lime leaves and cinnamon stick.
7. Pour into hot sterilised jars and seal.

Recipe courtesy Sian Noble-Campbell, 2017 NZ Gardener Garden Diary