



**Cafe & Deli**

# Recipe of the Week

## **TAMARILLO CHUTNEY WITH STAR ANISE, GINGER & PEPPERCORNS**

*Similar to the classic Kiwi Louise Cake, but a bit more special.*

### **Ingredients**

1.5kg tamarillos, peeled and roughly chopped

450g onions, sliced

600ml white vinegar

1kg brown sugar

300g raisins

170g preserved ginger, roughly chopped

1 tab salt

1 tab coriander seeds

1 tab black peppercorns

3 star anise

½ teasp cayenne pepper

1 teasp mixed spice

*(Put peppercorns and star anise in a muslin bag, or grind with mortar and pestle for more intense flavour)*

### **Method**

1. Combine the ingredients in a large, heavy-based saucepan and bring to the boil, stirring from time to time.
2. Simmer, uncovered, for about 1 ½ hours or until the chutney is thick and syrupy.
3. Towards the end of cooking, stir the chutney to prevent it catching on the base of the pan.
4. Ladle into hot sterilised jars and seal.

*Recipe from Jackie North, courtesy NZ Gardener, NZ Garden Diary 2016*