

Arum Nixon's Apple and Celery Chutney

There's something very satisfying about making chutney from scratch – and it's really pretty simple. Once you've made a couple of jars, you'll be glad you have them in the fridge to liven up a cheese platter or sandwich.

This one uses fruit and veg that's in season and so tastes at its best.



Westfield

quattro formaggi deli

Arum Nixon's Apple and Celery Chutney

Ingredients

- 500g green apples, peeled, cored and roughly chopped
- 250g onions, peeled and finely sliced
- 300g celery, trimmed and sliced
- 150ml dry apple cider
- 120ml apple cider vinegar
- 120g raw sugar
- ½ tsp turmeric
- 1 tsp salt
- 2 tbs mustard seeds

Method

1. Add all the ingredients to a large saucepan. Place over a medium heat until the mixture starts bubbling, then turn down to a low heat. Stir well, then leave to cook for 1-1½ hours until the chutney starts to thicken. You'll need to stir it occasionally, and particularly towards the end.
2. Carefully ladle the hot chutney into clean, dry jars. Use a cutlery knife or skewer to disperse any air pockets, then screw on the lids and leave to cool.
3. This chutney can be eaten as soon as it has cooled, but it gets better with a bit of age. Ideally store in the fridge or somewhere else cool and dark for at least 3 weeks. Serve with tasty cheese or cold meats.

Tips and Tricks

- Try mixing up this recipe with other fruit and vegetables depending on the season. Stone fruit is particularly good. You could also add different spices such as cinnamon or cloves, or a kick of chilli.
- Use old jars from sauces or spreads to store your chutney – but make sure you sterilise them first. Wash them well, rinse to remove any soapy residue, and allow to drain. Place them in a roasting tray in an oven heated to 160 degrees for 10 minutes before filling with the hot chutney.

Serves 4

