





# Blackcurrant Chutney

## Ingredients:

FRESH BLACKCURRANTS	750 G	GRANNY SMITH APPLES (I.E. ABOUT 350 G)	2	GARLIC CLOVE	1
ALCOHOL VINEGAR	50 ML	FRESH GINGER	30 G	CRÈME DE CASSIS LIQUEUR	70 G
BROWN SUGAR	90 G				

Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
<b>1</b> Blackcurrants 2 apples Ginger Garlic Brown sugar Vinegar	750 g 350 g 30 g 1 90 g 50 ml	Put in bowl	 90°C	150 rpm	6 min	Open	Peel apples and remove seeds before putting in bowl
<b>2</b> Crème de cassis	70 g		 105°C	100 rpm	30 min	Open	Taste and adjust seasoning



### CHEF'S TIP

The blackcurrants can be replaced with red currants or raspberries, using the corresponding liqueur, for example, raspberry + raspberry liqueur.

