



Carmen the organic farmer is serving: Apple chutney.

Preparation: 20 minutes

Difficulty: Easy

Ingredients (10 small glass jars)

- 350 g of Granny Smith apples
- 150 g of peaches/apricots (fresh or frozen)
- 100 g of white sugar
- 100 g of brown cane sugar
- Ginger to taste
- Chili pepper to taste

Preparation

Stew the apples, apricots, chilli pepper and ginger until tender. Then add the sugar. Leave to simmer for five more minutes. Finally, pour the hot mixture into the small glass jars and seal immediately. Serve with a smile.

Carmen's suggestion

Apple chutney is especially delicious with cheese or the way I usually serve it to my guests: spread on homemade spelt bread with cheese, speck and radishes. Enjoy!