

Recipe No. 26/2014

# Apricot Chutney

South Africa has become famous for a particular brand of apricot chutney. South African ex-pats world-wide beg, borrow and beg again to get hold of it. This recipe comes a close second and is so easy to make in the Thermomix.

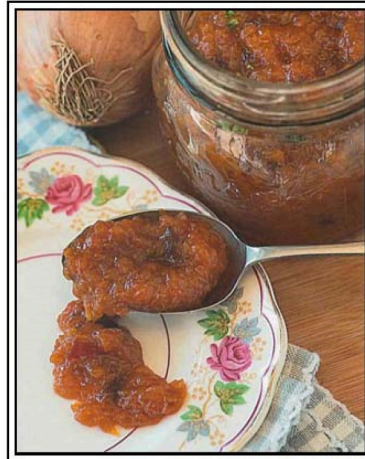
Makes: 600g

Preparation time: 30 minutes

Cooking time: 9 minutes

## Ingredients

360g dried apricots  
400g boiling water  
50g raisins  
2cm fresh ginger  
1 garlic clove  
1 small red chilli (optional)  
180g vinegar  
2 tsp salt  
2 cardamom pods  
250g sugar



## Method

1. Soak apricots in boiling water until soft.
2. Place raisins, ginger, garlic and chilli in TM bowl. Chop **5 sec/speed 7**. Set aside.
3. Reserving liquid, drain softened apricots and place in TM bowl, Chop **10 sec/speed 7**.
4. Add 230g of reserved apricot water, and raisin, ginger, garlic, and chilli mixture.  
Cook **3 min/100°C /reverse/speed 1**.
5. Add vinegar, salt, cardamom pods and sugar. Cook for **12 min/90°C/reverse/speed 1** until thick and golden brown.
6. Bottle in sterilised jar.

## Cook's notes

- If bubbling vigorously in step 5, reduce the temperature to 80°C and increase the cooking time by a minute or two.
- Add 50g slivered almonds at step 4.

  
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