



BIOSÜDTIROL

Carmen the organic farmer is serving: Apple chutney

Preparation time: 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, chili 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 tip:

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!