

Pomegranate and mango chutney

Chutney

Preparation time: about 45 minutes

Ingredients:

40 ml	Donath® Pomegranate whole fruit, unsweetened
40 g	sugar
20 g	raisins
3 tbsp.	red wine vinegar
2	cloves
1	shallot
1	mango
½	red chilli pepper
some	salt and pepper



Preparation:

Cut the chili pepper length-wise, remove the seeds and cut half into fine strips. Peel and dice the shallot. Peel the mango as well, remove the stones and cut the flesh into small cubes. In a pot, heat up the red wine vinegar with the Donath® Pomegranate whole fruit, unsweetened and the remaining ingredients, and simmer for about 30 minutes. Then, season with salt and pepper and stir occasionally. Take the chutney off the stove and fill into pretty jars.

HÜBNER's tip:

If you do not want to use the chutney right away, simply pour into mason jars and put in the fridge. It should keep for at least a few days.

Donath® Pomegranate whole fruit, unsweetened

- juicy pomegranate seeds
- a blend of all parts of the fruit that are suitable for consumption
- gentle filling process
- this process ensures the product contains the fruit's own fibre and all valuable minerals and vitamins
- for direct consumption, but also suitable as a delicious addition to ice cream, cakes, cocktails and more
- free from alcohol

