



Ilja Harvey of **pudding pie cookery school**
CARROT AND ORANGE CHUTNEY

makes about 2kg



Pudding Pie
Cookery School

www.puddingpie.co.uk
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Ingredients

- 1½ kg raw carrots, trimmed, peeled and diced
- 3 onions, chopped
- 3 eating apples, peeled and grated
- Zest and juice of 3 oranges
- 2 tbsp white or yellow mustard seeds
- 1 tbsp coriander seeds
- 1 tbsp ground cloves
- 2 tsp ground cinnamon
- 700ml red wine vinegar
- 700g golden granulated sugar
- 3 star anise

Method

- 1 In a preserving pan or your largest saucepan, mix together all the ingredients well. Bring to a gentle simmer, then cook for 1 ½ hrs, stirring occasionally until the chutney is thick and the carrots tender.
 - 2 Whilst the chutney is cooking, prepare your jars by running through a short hot wash in your dishwasher. Or wash thoroughly by hand, then put in a hot oven to sterilise for 10-15 mins.
 - 3 Once the chutney is ready, let it settle for 10 mins, then carefully spoon into the jars and seal while still hot.
 - 4 You can eat it straight away but it will taste even better after a month.
 - 5 It will keep for up to 6 months in a cool dark place. Once opened, refrigerate and eat within 2 months.
- This works well with beetroot and butternut squash instead of carrot.
- Delicious served with cheese, cold meats or just simply on some toast with a side salad.

