

Gooseberry Chutney

Description:

Serving Size: 0.5 KG

Categories: Dressings

Cost Per Kilo

\$ 18.95

<u>Action</u>	<u>Date</u>	<u>Initials</u>
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Created	8/10/2012	CR
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Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
0.615	kg	Orange		20-100000778
0.060	kg	Shallots	thinly sliced	20-100000864
0.020	lt	Vegetable oil		20-100001608
0.040	kg	Ginger	minced	20-100000818
0.040	lt	Red wine vinegar		20-100001448
0.04	lt	Sherry vinegar		20-100014968
0.150	kg	Sugar		20-100001065
0.400	kg	Gooseberries		20-100000799
0.001	kg	Bay leaves		20-100001270
0.010	kg	Chives	chopped	20-100000882

Method of Preparation:

Zest the oranges, blanch and set aside. Juice the oranges, set aside

- Cook the shallots gently with the vegetable oil over a low heat until soft but without color.
- Stir in the reserved orange zest and juice, ginger, the red wine and sherry vinegars and sugar. Heat to dissolve the sugar.
- Bring to a boil and add in the gooseberries with the bay leaves and gently cook for about 30 minutes or until the mixture has thickened.
- Remove from the stove and cool completely.
- Add in the chives just before serving.