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Kashmiri Apple and Raw Mango Chutney



Ingredients

Red apples - 2
Raw mango - 2
Ginger (sliced) - 25g
Cinnamon - 1 inch
Sugar - 1 cup
Raisins - 25
Almonds - 10
Saffron - 10 threads
Salt - 1 1/2 tsp
Red chili powder - 3/4 tsp
Cardamom powder - 1/4 tsp
White vinegar - 1/4 cup
Water - 1/2 cup

Preparation

1. Peel and chop raw mango and apples.
2. Soak saffron in 1 tsp warm water.
3. Take 1/2 cup water in a pan and add ginger, apples, mango and cinnamon to it.
4. Cover and cook on slow flame till the water evaporates and the apple and mango become soft.
5. Add sugar, raisins, chopped almonds, salt, and soaked saffron and cook till the mixture becomes thick.

6 Add cardamom powder, chili powder and vinegar and wait for it come to a boil.

7 Let it cool down, and store in a sterilised jar.

Cooks Note

A tangy chutney from the famous Indian state, Kashmir.

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