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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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