

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Collier's Cheese Board Apple Chutney

Probably one of the most popular varieties of homemade chutney. Apple chutney has a tangy, sweet flavour which is perfect with cheeses such as Collier's Powerful Welsh Cheddar.

225g/8oz onions, chopped

900g/2lb apples, cored and chopped

110g/4oz sultanas, raisins or chopped dates

15g/½oz ground coriander

15g/½oz paprika

15g/½oz mixed spice

15g/½oz salt

340g/12oz granulated sugar

750ml/1¼ pints malt vinegar

1. Put all the ingredients into a preserving pan. Slowly bring to the boil until the sugar has dissolved.
2. Simmer for 1½-2 hours, stirring from time to time to stop the chutney sticking to the pan.
3. When it is very thick and you can draw a wooden spoon across the base of the pan so that it leaves a channel behind it that does not immediately fill with liquid, the chutney is ready.
4. Turn into sterilised jars, seal and cool.
5. Store in a cool, dark cupboard for two to three months before eating.