These dishes are all about the fresh, vibrant colors and flavors that both enhance the dish as an accompaniment and as a cleanser to the palate.

Chef James Tagg
@cheftagg
**Pumpkin Chutney**

**PAIRS WITH RECIPE 04 OF 28**

**INGREDIENTS:**

1 tsp fennel seeds
1 tsp cumin seeds
1 tsp fenugreek seeds
1 tsp Nigella seeds
1 tsp mustard seeds
2 tsp pink peppercorns
1 tsp chilli flakes
1 tsp turmeric powder
1kg pumpkin or butternut squash, diced
1 large brown onion
2 inch piece ginger, minced

3 cloves garlic, minced
600 g jaggery
Pink rock salt to taste
1 tsp chilli flakes
1 tsp turmeric powder
250 ml cider vinegar
250 ml water

**METHOD:**

Apart from the turmeric and chilli flakes, place all the spices in a heavy bottom pan and gently warm until they become fragrant. Add the rest of the ingredients, except the sugar to the pan along with 250ml water and simmer over a medium heat for 40 minutes, stirring frequently.

Add the jaggery to the pan and stir until completely dissolved. Leave to simmer for a further hour, stirring every now and then. If the chutney looks too dry, add a little extra water. If it seems too watery, simmer for longer. Place the chutney in sterilised jars and leave to cool completely.