



Chef James Tagg

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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.

Pumpkin Chutney

PAIRS WITH RECIPE 04 OF 28

INGREDIENTS:

1 tsp fennel seeds	3 cloves garlic, minced
1 tsp cumin seeds	600 g jaggery
1 tsp fenugreek seeds	Pink rock salt to taste
1 tsp Nigella seeds	1 tsp chilli flakes
1 tsp mustard seeds	1 tsp turmeric powder
2 tsp pink peppercorns	250 ml cider vinegar
1 tsp chilli flakes	250 ml water
1 tsp turmeric powder	
1 kg pumpkin or butternut squash, diced	
1 large brown onion	
2 inch piece ginger, minced	

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.

