

Peach chutney

2700 grams soft dark brown sugar
2700 grams white wine vinegar
30 pods of cardamon, cracked, use just the seeds
20 grams grated nutmeg
30 grams speculoos powder
1200 grams finely chopped onion
410 grams grated ginger
1127 grams plump half dried golden raisins
20 grams cracked black pepper
2300 grams chopped deseeded tomatoes
64 peaches diced
5 sticks cinnamon tied up in a jay cloth
90 grams fresh verbena tied up in a jay cloth

boil the vinegar and the sugar
add the cinnamon and reduce
add the onions and ginger
cook until no liquid is left
add the peaches, sultanas, tomatoes and verbena
cook for approx 3 hours on low

If you're the first person to find this, there's a £100 voucher on the top of the black bookcase as you enter the restaurant, just opposite the kitchen, you're welcome !! and thank you so so much for the support and interest, if the voucher has already gone really sorry but have a glass of champagne on us !!