



Moist Fig Chutney

Ingredients:

ROYAL GALA APPLE	1	CURRENTS	75 G
DRIED MOIST FIGS	500 G	RASPBERRY VINEGAR	80 ML
MUSCAT WINE	150 ML	BROWN SUGAR	100 G
SUGAR	65 G		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Figs Apple Currants Sugar Brown sugar	500 g 1 75 g 65 g 100 g	Put in bowl	 140°C	Intermittent IOIO	10 min	Open	Peel apple and cut in quarters beforehand.
2	Vinegar Muscat wine	80 ml 150 ml	Pour into bowl	 140°C	Intermittent IOIO	10 min	Open	If necessary, a few 4,500 rpm turbo pulses can be then used. Taste and adjust seasoning



CHEF'S TIP

Other dried fruits can be used instead of figs, such as dates, apricots and prunes.