

TOMATO CHILLI JAM

PREP TIME: 10 min

COOK TIME: 45 min



INGREDIENTS:

- 2 tsp cumin seeds
- 2 tsp coriander seeds
- 750 g ripe tomatoes, peeled and halved
- 2 onions, finely chopped
- 2 fat garlic cloves, crushed
- 2 large, mild red chillies, deseeded and finely chopped
- 5 cm piece fresh ginger, grated
- 250 ml white wine vinegar
- 300 g soft, light brown sugar
- 2 tsp fish sauce

METHOD:

1. Put the cumin and coriander seeds in a small frying pan and toast over a low heat for about 1 minute.
2. Remove the seeds from heat and crush them with a pestle and mortar.
3. Put the tomatoes and onions in a wide pan with the garlic, chillies and ginger.
4. Add the spices (toasted and crushed cumin and coriander seeds), vinegar and sugar.
5. Bring to the boil, then simmer until reduced to a jam-like consistency.
6. Add the fish sauce and cook for 2 more minutes before spooning into sterilised jars to cool before serving.

Enjoy!