



Cranberry Kumquat Chutney Recipe

3/4 cup (150g) granulated sugar

2 star anise (if broken into pieces, make a sachet)

1 cup (250ml) ruby port

1/4 tsp ground cardamom

2.5 Tbsp (40g) crystalized ginger, thinly chopped or blend with the port

1/2 lemongrass stalk, cut off the lower bulb and remove tough, outer leaves, pound the dried stalks lightly to release their volatile oils

20 ea. (100g) kumquats, rinsed and halved or quartered or 1 whole orange, unpeeled, seeded and diced

12 oz (350g) cranberries

1 orange zest

Salt and black ground pepper to taste.

Method

Make caramel a sec (dry caramel). Cook sugar until mixture turns a dark amber color. Deglaze with the port and add star anise, cardamom, minced ginger, orange zest, lemongrass and kumquats. Bring to a boil and cook for about 10 minutes. Add cranberries to pot and return to a boil. Simmer cranberries until they are popped (do not over cook the cranberries). Season with salt and pepper to taste. Let cool and refrigerate; better a day after. Discard star anise and lemongrass before serving. This cranberry chutney can keep refrigerated for up to 3 weeks.