

**ELEVATE YOUR EVENT**

**CHRISTMAS 2024 RECIPES  
BY SIMON WOOD**



## **CHRISTMAS 2024 - CHILLI CHUTNEY**

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### **INGREDIENTS**

8-10 fresh red chillies  
8 ripe red peppers  
70ml olive oil  
2 medium red onions , peeled & chopped  
1 sprig fresh rosemary , picked & chopped  
2 bay leaves  
1 x 5 cm stick cinnamon  
1 teaspoon sea salt  
½ teaspoon freshly ground black pepper  
100 g brown sugar  
150 ml balsamic vinegar

### **METHOD**

Place your chillies and peppers over a hot barbecue, or use a blow torch turning them now and then until blackened and blistered all over.



Carefully lift the hot peppers and chillies into a bowl (the smaller chillies won't take as long as the peppers so remove them first) and cover tightly with cling film.

When you've got rid of most of the skin, trimmed off the stalks and scooped out the seeds, you'll be left with a charred red peppers and chillies.

Heat a saucepan and pour in a splash of olive oil. Add the onions, rosemary, bay leaves and cinnamon and season with a little salt and pepper.

Cook very slowly for about 40 minutes or so, until the onions become rich, golden and sticky. Add the chopped peppers and chillies, the sugar and the vinegar to the onions and keep cooking. When the liquid reduces and you're left with a lovely thick sticky chutney