



## **Chilli Mango Chutney recipe**

4 Mango slightly under-ripe (about 1.5 kg)  
350 g brown Sugar  
1/2 teaspoon cumin seeds  
1 teaspoons coriander seeds  
1/2 teaspoon cardamom  
1 teaspoon red pepper  
1/2 teaspoon turmeric  
1 1/2 teaspoon Ginger paste  
1/2 teaspoon Clove  
400 ml Vinegar  
2 teaspoon Garlic paste  
1 finely chopped Onion

Peel the mango with knife

Evenly sprinkle the sugar over mango and leave for 6-12 hours in a cool place

Heat the pan. Roast the cumin, coriander and cardamom.

Add everything else and bring to simmer for about 2-3 hours on low heat, stirring from time to time,

Wait until the mango has become translucent and the liquid has almost evaporated, leaving behind a thick syrup.

Remove from heat.

put into jars