



cake plate · h 3 cm, ø 30 cm · no. 4799/147, bowl · ø 20 cm, h 10 cm · no. 4772/147

CHEESE WITH GREEN TOMATO CHUTNEY

Serves 4:

800 g tomatoes, 30 g fresh ginger,
3-5 garlic cloves, 100 g shallots,
1 red chili pepper, 2 apples,
3 Tbsp. olive oil, 120 g sugar,
200 ml white wine vinegar,
200 ml apple juice,
1 Tbsp. caraway seeds

Preparation:

Cut out the stem root from the tomatoes in a wedge-shape. Slightly carve the tomatoes and let simmer in low cooking water for 5 minutes until the skin gets off. Refresh the tomatoes, skin, quarter, core and coarsely cut.

Peel ginger, cut with the garlic and shallots into fine slices. Quarter and core apples and cut into thin slices. Cut Chili pepper into thin rings.

Heat oil in a pot. Braise onions, ginger, garlic and apples lightly for 2-3 minutes. Add sugar and slightly caramelize. Deglaze with vinegar and apple juice. Add tomatoes, caraway and chili peppers and boil in on medium heat for 25-30 minutes. Stir once in a while. Season.