

Green tomato chutney

I grow tomatoes – despite having gluts of them in July and August, we still manage to get through them all. I can eat them like sweets. Even nicer with thick green olive oil, torn basil & good mozzarella.

Mozzarella varies hugely from the sublime local buffalo mozzarella from Lavistock Park to the cheap stuff. Blind whales eyeballs.

Top on eating tomatoes – never from the fridge, let them warm in the sunshine for an hour before you attack them.

But what to do with all the wretched green ones that simply refuse to go red?

Check out my recipe for green tomato chutney. The distinctive texture and flavour of chutney is achieved by long, slow cooking and by leaving it to grow old for a few months in its jar in a cool, dry place.

Makes 3 1lb jars

1.5kg green tomatoes
50g cooking apples, peeled, cored & chopped
200g Spanish onions, finely chopped
200g celery, finely chopped
6 cloves garlic, crushed & roughly chopped
4 peeled thumbs of fresh ginger
2 tsp salt
400ml cider vinegar
1 tsp cayenne pepper
1 tsp Coleman's English mustard powder

Scald the tomatoes in a pan of boiling water which will help you remove the skins. Roughly chop the peeled tomatoes.

Put a stainless steel pan on the hob, moderate heat, add the apple, onion, tomato, celery and garlic, bring to simmer and add the remaining ingredients. Bring to a slow boil; reduce the heat and leave to simmer for 2 hours.

Remove the ginger, pour into sterilized screw top jars and store for 2 months.