



Feijoa & Lime Chutney

Season:

From the garden:

Type: condiment Difficulty: medium

Serves: 30 adults as condiment / 40 tastes in the classroom

Recipe source: fresh.co.nz

Volunteer Notes: Please bring awareness to high temperature of cooking chutney

Equipment	Ingredients
Chopping boards x 3	600g feijoa flesh, chopped to 1cm cubes
Knives – chefs knife x 1	250g onions chopped to 1cm pieces
- serrated chopping knife x 2	300g apples peeled + chopped to 1 cm cubes
grater or zester for zesting	400ml apple syrup (can use brown sugar)
large	300ml vinegar
wooden spoon x 1	juice of 3 limes (can add zest too if you like)
tasting spoon x 5	1.5 tsp salt or to taste
	spices of your choice
Serving bowls x 4 small	
tea spoons to serve	

How to make it:

1. Put all together in a large saucepan, bring to the boil and simmer gently for one hour, stirring every 10 mins to make sure it doesn't stick.
2. If you want to store for months, pour into sterilized jars and seal.

Feijoas are only in season for a short time during the month of March - so to make the most of them, preserve some to eat through the year!