



## NAMIBIAN WAGYU SOCIETY

### **Apricot Butternut Chutney**

Recipe for about 500 ml

#### **Ingredients**

250 g	Butternut
200 g	Apricots
100 g	Onions
1 Piece	Garlic thumb size
50 g	Butter
100 g	Brown Sugar
50 ml	Vinegar
50 ml	Fruity White Wine
1	Star Aniseed
1 Stick	Cinnamon
	Freshly ground Nutmeg
	Salt

Peel the Butternut, remove the pits and cut into cubes

Wash the Apricots, halve them and remove the pit

Peel the onions and cut into eights

Peel the Ginger and grate finely

Heat the Butter in a pot

Add the Onions and glaze them while stirring

Add the Butternut, Apricots and Ginger and keep stewing while stirring regularly

Dust with the Brown Sugar and add the Aniseed, Cinnamon, Nutmeg and Salt to taste

Deglaze with the Vinegar and Wine

Simmer for about 30 min on reduced heat

Remove the Aniseed and Cinnamon stick and serve lukewarm or cold

This recipe can obviously be made in advance and the chutney preserved in glasses and refrigerated until use