



MILLENNIUM
HOTELS AND RESORTS

FEIJOA KASAUNDAI

INGREDIENTS MAKES 6 CUPS

- Half cup canola oil
- 1 tablespoon turmeric
- 1.5 tablespoon ground cumin
- 1.5 tablespoon chilli powder
- 125g root ginger, peeled and chopped
- 12 large cloves garlic, chopped
- 1.5 cups white vinegar
- 1kg Feijoas, topped and tailed with skin left on
- 1 cup sugar
- 2 tablesspon mustard seeds
- 1 tablespoon salt

Feijoas are plentiful through Autumn, especially if you have your own supply or can raid a friend's tree. Chef's kiwi twist on a traditional Indian-style chutney is a delicious way to enjoy Feijoas year round. This moreish chutney is fantastic with soft brie cheese, added to chicken dishes or just spread over crackers.



TO MAKE

Heat the oil in a large saucepan. Add the turmeric, cumin and chilli powder and fry until fragrant.

Place the ginger, garlic, vinegar and feijoas into a food processor or blender and mix until smooth. Add to the turmeric mixture together with the sugar, mustard seeds and salt. Cook over low heat, stirring occasionally until the oil floats on top, about 30 minutes.

Pour into hot sterilised jars and seal. A thin layer of oil can be poured on top to help keep contents airtight prior to sealing.

Chefs Home Tips

-  If you love a bit of heat in your chutney, replace the chilli powder with fresh whole hot chillis, or for a tamer preserve use half the amount of power.
-  When Feijoa fruit is at its most flavourful, it drops from the tree - to avoid bruising, pick the fruit before it falls.