

PERSIMMON CHUTNEY



Preparation : 5 min - **Resting :** -- **Cooking :** 15 min - **Equipment :** SmoothieMix

Ingredients : 400ml

- 1 onion - 1 sprig thyme - 1 tsp sherry vinegar - 25 g toasted pine nuts - 2 large, ripe persimmons - 1 bayleaf - 1 tbsp honey - 10 g butter

1. Wash the persimmons, remove the calyces and cut the fruit into large pieces.
2. Process in the Smoothiemix. Soften the chopped onion in butter and add the persimmon coulis, thyme, bayleaf, vinegar and honey. Simmer for 15 minutes.
3. Add the pine nuts at the end of the cooking time.

Chef's tip :

This chutney goes well with poultry. Persimmon coulis is also delicious on its own, served with a dessert (e.g. chocolate cake).