

# SAN FANTINO Green tomato & peppers chutney

Ingredients: Green tomato, green peppers, onion, sugar, red wine vinegar, ginger, coriander, cumin, salt

Production: 10 kg

Price: 7 euro for a 200 gr jar



We have been trying many recipes for chutneys and this was our choice.

We pick the tomato and peppers that have not ripened at the end of the season in October. We then diced them and cook with onion and spices.

The chutney is excellent with meats and especially with our own aged goat's cheese.

The product has a shelf life of several years at ambient temperature but must be kept in the fridge once opened.

