

How to make mixed berry and mint

This mixed berry and mint chutney serves as the perfect compliment to any lamb dish, effortlessly taking a simple lamb chop from ordinary to gourmet. The bright berry red colour adds a festive touch to any plate while the combination of citrus, berry and mint works wonders. It also couldn't be easier to make.

Ingredients for approximately 300ml of chutney

2 cups mixed berries, fresh or frozen
1 garlic clove, finely minced or grated
3 Tbsp red wine vinegar
Juice and rind of 1/2 a small lemon
1 Tbsp brown sugar
1 small onion, finely chopped
1 Tbsp fresh ginger, finely minced or grated
1 tsp coriander seeds
1/4 tsp salt
Freshly-ground black pepper, to taste
2 Tbsp fresh mint, finely chopped

Method

1. Lightly fry the onion in a little oil, until glossy and translucent.
2. Combine everything, except the mint, in a saucepan and cook for 15 minutes, partially covered.
3. Remove the lid and cook uncovered for a further 25 minutes (stirring occasionally). The liquid needs to reduce considerably so that it is the consistency of a chutney (if not, cook for a bit longer while keeping an eye on it).
4. Remove from heat and stir the mint through. Spoon into a sterilised jar or the [Le Creuset Berry Jam Jar](#).

Store in the refrigerator for at least 24 hours before serving. Safely keeps for 2 to 4 weeks in the fridge.