Fruit Ketchup

Chef	Portions	Preparation
Denis Courcy	**3000 ml**	**45min.**

Ingredients

- [ ] 10 red tomatoes
- [ ] 3 peaches
- [ ] 3 pears
- [ ] 3 onions
- [ ] 4 celery stalks
- [ ] 50 cl white wine vinegar
- [ ] 50 cl sugar
- [ ] 2 tbsp salt
- [ ] 1 green bell pepper
- [ ] 1 red bell pepper
- [ ] 3 tbsp pickling spices

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Preparation

— Remove peel from tomatoes and peaches. Cut fruit into pieces and place in a large saucepan.
— Make a small bouquet with the pickling spices and add it to the pan.
— Add vinegar and sugar, salt and pepper.
— Cook for 2:30 over low heat, stirring often.
— Once cooked, pour into small Mason jars and sterilize well.

Bon appétit!

Our other favourite recipes: Peach meatballs, Thai chicken soup, Confit duck pasta, Tofu stir-fry, Spaghetti sauce, Vegetables with mint and yogurt, Maple and cider ham, Pumpkin soup

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