

Tomato Oil Pickle

1½ Tablespoons Black Mustard Seeds

1½ Cups Malt Vinegar

¾ Cup Chopped Fresh Ginger

20 Cloves Garlic

20 Fresh Chillies

2kg (4lb) Firm Ripe Tomatoes

1¼ Cups Vegetable Oil

1½ Tablespoons Ground Turmeric

4 tablespoons Ground Cumin

1-2 Tablespoons Chilli Powder

1 Cup Sugar

1 Tablespoon Salt

Method

Soak mustard seeds in vinegar overnight and grind in electric blender. Peel ginger and garlic – chop roughly and add to mustard and vinegar. Blend on high until pureed. Cut chillies in half lengthways and remove seeds and peel and chop tomatoes.

Heat oil in a large heavy saucepan until smoking hot. Allow to cool slightly, then add the ground turmeric, cumin and chilli powder and fry, stirring for a few minutes. Add tomatoes, blended vinegar mixture, sugar and salt. Simmer until tomatoes are reduced to a pulp and oil starts to float on top. Taste and add more salt if required.

Bottle and seal when cold. Leave the pickle to mature for a week before using.