



## TAMARIND CHUTNEY

### Ingredients:

- 2 tablespoons tamarind paste
- 1 tablespoon jaggery (or brown sugar if you can't get hold of jaggery)
- 3 tablespoons tap water
- 1/2 tsp cumin powder
- 1/2 tsp salt
- 1/2 tsp paprika

### Method:

In a small saucepan, add all the ingredients and cook slowly on a low heat for 5-7mins stirring constantly. It'll thicken slightly while cooking and more once it's cooking. Decant into a jar, and leave to cool. Once fully cooled, cover with a lid and store in the fridge. It'll last a couple of weeks.