

DATE CHUTNEY

- **150 g** packet seedless tamarind pulp
- **200 g** dates, pitted, roughly chopped
- **30 g** jaggery*, grated, or brown sugar (I used brown sugar)
- **½ tsp** ground cumin
- **¼ tsp** chilli powder

Cook's notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

Instructions

Makes 2 cups

Combine all ingredients with 375ml water in a small saucepan over medium heat. Cook for 5 minutes or until thickened and almost all liquid has evaporated.

Notes

- Tamarind pulp (block form) also known as tamarind paste, is from Asian food shops.
- Jaggery is an unrefined sugar from selected delis, spice shops, Asian or Indian food shops.

As seen in Feast magazine, Issue 11, pg85.

BEER DAMPER

(I didn't have a recipe as such for this, just basically did what I usually do for a damper)

3 cups SR Flour

60g butter

2 teaspoons sugar

1 375ml bottle of beer

Rub butter through sifted flour until bread crumbly, add sugar and beer and mix to a dough.

Knead lightly, shape into a round, sprinkle top with salt flakes and bake in mod/hot oven until brown and hollow sounding when tapped.