
Green Tomato Wasabi Relish

INGREDIENTS (makes 750g)

1kg green tomatoes (roughly chopped)
300g brown onions (sliced)
250g caster sugar
2 tsp mustard seeds
2 tsp wasabi paste
250ml white vinegar
1 pinch of salt

ENJOY WITH:

Bacon & egg on brioche
Smoked salmon, poached eggs, rocket on sourdough
Cheese platter
Baked whole snapper, pickled fennel and fried onions

METHOD

- Place onions, chillis, ginger and garlic in a blender and blitz until it has a grainy texture
- Heat up a pot and add oil. Place blended ingredients in pot and sweat until cooked.
- Add sugar, lime juice, soy sauce and water to the pan. Bring the mixture to a simmer and let it reduce.
- Reduce until half the liquid has evaporated.
- Taste the sauce and adjust to your liking.