

MINTED MANGO CHUTNEY



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** Mill attachment

Ingredients : 1 bowl

- 1 handful fresh mint leaves - 4 green chilli peppers - salt - 1 medium-sized onion - 180 g mango

1. Peel the mango and discard the stone.
2. Place the mint leaves, mango and onion in the mill bowl, turn the selector to 2 and process for 30 seconds to obtain a fine-textured paste.
3. Season to taste.

Chef's tip :

Extremely hot!