



How to make the perfect tomato relish

Ingredients

Method

Packed full of the flavours and benefits of fresh tomatoes, plus the tangy sweetness of onions, chillies and mustard, this relish is the perfect versatile addition to your burgers, hot dogs, crackers, roast veggies, pies, salads and more...

How to make the perfect tomato relish

This recipe uses fresh red tomatoes, just on the edge of overripe, for the ultimate flavour punch. If you're [growing your own](#), you're sure to get the best flavour profiles out of this recipe, but a selection of ripe, red heirloom and roma tomatoes from your local grocer will do just as well.

You'll need:

1.5 kg ripe tomatoes (skinned, chopped)

500g onions (peeled, diced)

2 tbsp salt

2 cups brown sugar

3 tsp curry powder

1/4 tsp chili powder

1 tbsp dry mustard

2 cups malt vinegar

Method (makes 6 jars):

1. Place the peeled and chopped tomatoes and onions in two separate bowls and season each with 1 tbsp salt before leaving in the fridge overnight.
2. In the morning, combine the onions and tomatoes in a deep saucepan (including liquid) and stir over low heat, adding sugar until

- it has dissolved.
3. Increase heat once sugar is fully combined and boil for 5 minutes.
 4. In a separate bowl, mix together the curry powder, chilli powder, mustard and a dash of the vinegar until it becomes a smooth paste.
 5. Add remaining vinegar, and stir paste into the tomato and onion mix in the saucepan. Bring to boil and let the relish boil with the lid off for up to an hour (until thick).
 6. You can thicken the relish with 3 tablespoons of cornflour and a little vinegar if needed.
 7. After simmering and thickening, pour the relish into hot sterilized jars and seal. Let cool and add to your delicious summer and autumn dishes for a burst of tangy tomato goodness.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers—designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).

Notes
