

Apple chutney crumpets

As autumn comes upon us so too is the time for making chutney, pickles and relishes. Windfalls are abundant and here at Ballyderrin we make a spicy apple chutney which is great in the crumpets below. It can also be used to accompany cold or hot meats, cheese and great with any kind of sandwich

Ingredients

125g strong white flour

4g yeast

pinch salt

½ teaspoon bicarbonate of soda

55ml milk

75ml warm water

155g of **Ballyderrin apple chutney**

- Mix 1/3 flour with the yeast, add warm water and mix well. Cover with cling film and rest for 15 mins.
- Combine remaining flour, salt and bicarbonate of soda.
- Make a well in the middle of the flour mix and pour in milk and water mix.
- Mix well for 2 – 3 mins and then add the Ballyderrin apple chutney and mix well.
- Cover with cling film and leave in a warm place for 1-hour approx. to rise.
- Then mix again for 2 mins
- Lightly butter a heavy base sauté pan and place 5 oiled moulds inside and ¾ fill with the mixture.
- Cook on a low heat for 7-8 mins until it starts to bubble, take off moulds and turn over to cook for a further 2-3mins
- Remove from pan and serve as you wish

Serve with smoked salmon and a poached egg Garnished with a little green salad and 1 or 2 capers, this makes an ideal lunch or evening meal. For a starter why not try it without the egg

[Download a PDF of this recipe here.](#)