



Roasted orange, saffron ginger relish

A beautifully sweet citrus relish with a warming, floral perfumed heat. The perfect indulgence for rich, roast meats such as duck, goose or slow roasted, sticky pork (belly). It's a bit of a pain segmenting all the oranges, but definitely worth your efforts.....The relish can be kept for a couple of weeks in the fridge, brought out and gently warmed for special occasions.

Serves 4

Ingredients:

A little sunflower oil
A medium sized onion, finely diced
1 red chilli, finely diced
1tsp ginger powder
2tblsp of your favourite runny honey
100ml/3.5floz hot water
Small pinch of saffron threads
50ml sherry vinegar
1 orange, juiced
1 lime, juiced
5 oranges, segmented, segments only
½ tsp salt
1 tsp black pepper
Small handful Pistachio nuts, toasted, roughly chopped
Big handful fresh mint leaves, finely chopped

Method

1. Turn your oven on to 200°C or gas mark 6
2. Take a heavy bottomed, oven proof casserole, add a splash of oil, pop onto your hob, gently heat, then add the onion and sweat down, until lovely and soft, but not coloured.
3. Add the ginger and chilli to the pan and stir around to combine all flavours.
4. Pour in the honey and continue cooking for a couple more minutes, until the mixture starts to become sticky (caramelises).....
5. Next, add the water, (watch out for any spitting and spattering!) saffron threads, vinegar, orange and lime juices. Gently stir around.
6. Add the orange segments, salt, pepper and stir around, being as careful as possible not to break up the oranges.
7. Then immediately take the pan off the heat, open your oven door, pop the pan onto a middle shelf (close the door!) and roast for no more than four or five minutes, until the orange segments take on a little colour.
8. Take the pan out of the oven, sprinkle in the nuts, stir and when cooled slightly, add the fresh mint and stir again.
9. Your relish is now ready...simple, beautiful and warmingly tangy...yum!

Remember:

This recipe has been tried and tested by the Green Saffron Masaalchi and is pretty much guaranteed, but if you want to change the quantities of a couple of ingredients go for it. With Green Saffron spices you can't go wrong!!!