

# CAMBOZOLA Black Label with a chutney of figs and balsamic vinegar



## Ingredients

### Recipe for 4 servings

#### Ingredients for approx. 250 ml chutney:

500 g fresh figs  
70 ml Crème de Cassis  
(alternatively black currant syrup)  
100 ml red wine  
60 ml balsamic vinegar  
80 g sugar  
40 g hot mustard  
250 g **CAMBOZOLA Black Label**  
Salt  
Pepper  
Cayenne pepper  
Rucola to garnish

## Preparation

Cut the **CAMBOZOLA Black Label** into bite-sized slices and keep cool. Peel and dice the figs. Put approx. 350 g of figs in a pot with crème de cassis, red wine, balsamic vinegar, sugar, and mustard. Season to taste with salt, pepper, and cayenne pepper. Heat to just below the boiling point so that the mixture bubbles but does not boil. Lower the heat, and simmer for approx. 45 minutes without lid, stirring occasionally until a syrupy consistency is obtained. Season with salt, pepper, cayenne pepper, and possibly sugar. Add the remaining fig cubes and simmer for about 5 minutes. Allow to cool a little. Fan out **CAMBOZOLA Black Label**, cover with lukewarm chutney, and garnish with rucola.

## Tip

for storage, place the chutney – still hot – in a jar with a screw cap, close immediately, and allow to cool upside down. The chutney will keep for a few weeks.

