

Chinese plum sauce

Makes: 500mls

Keeps for 1 year

Ingredients:

1 kg plums
375g white onions
2 cloves garlic
50g fresh ginger
125mls light soy sauce
500mls rice wine vinegar
500g brown sugar
3 star anise

Equipment:

Large stock pot
Wooden spoon
Green chopping board
Large kitchen knife
Measuring jug
Kitchen scales
Mortar and pestle
Sterilized jars and lids

Method:

1. Cut plums in half and remove the stones.
2. Peel and slice onions, crush garlic, peel and chop fresh ginger.
3. Put all the ingredients except the sugar and star anise in a large stock pot.
4. Bring to the boil, cover and simmer for 20 minutes or until ingredients are very soft.
5. Finely ground star anise, using a mortar and pestle.
6. Pass the mixture through a mouli and return to cleaned pan.
7. Add sugar and star anise, and bring to the boil, stirring frequently to ensure that the sugar dissolves.
8. Simmer for 30 minutes until the sauce is thick and creamy.
9. Pot the plum sauce into sterilized jars and seal.