

45 minutes

Makes 2 cups

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Ingredients:

- 1kg salad tomatoes, chopped
- 6 cloves garlic, chopped
- 2 Tbsp (30ml) grated ginger
- 5 cayenne chillies, chopped and deseeded
- 2 Tbsp (30ml) fish sauce
- 2 cups (500ml) white sugar
- 1 cup (250ml) red wine vinegar
- Handful fresh rosemary
- Salt and milled pepper
- Squeeze lime juice (optional)
- Variety of cheese, for serving

Method:

1. Place salad tomatoes, garlic, ginger, chillies, fish sauce, white sugar, red wine vinegar and rosemary in a large pot.
2. Bring to the boil and then gently simmer for 30-35 minutes, stirring regularly.
3. Set aside to cool, adjust seasoning with some salt and milled pepper or a squeeze of lime juice. Set aside.
4. Build a cheese tower by layering your favourite cheeses on top of one another. Start off with a hard/aged cheese like mature cheddar, gruyere or PnP gouda with cumin. You can also splurge on parmesan or pecorino for the base.
5. Layer some semi-soft cheeses like brie and camembert, or you can try something different with some havarti and mozzarella.
6. Pack on some soft cheeses like Danish feta, ricotta, cream or cottage cheese.
7. Save blue cheeses for last by adding some PnP bavaria-style gorgonzola, Roquefort or Danish Blue.

8. Top off your cheese tower with your homemade quick tomato chilli jam, and then add any other special treats to jazz up your cheeseboard.