



BLACK MISSION FIG
AND BALSAMIC
CHUTNEY

Trefethen

BLACK MISSION FIG & BALSAMIC CHUTNEY



INGREDIENTS

- 2 cups dried black mission figs, halved
- 1 cup yellow onion, diced fine
- 1 cup balsamic vinegar
- 1 cup light brown sugar
- 1 cup Trefethen Cabernet Franc
- 1 bay leaf

PROCEDURE

1. Place all ingredients (except the figs) in a heavy bottom skillet, stir together and bring to a boil. Reduce to a simmer and cook for another 20 minutes, or until the onions become translucent.
2. Add the dried figs and bring back to a boil, then remove from heat and cool the mixture.*
3. Once cool, remove the bay leaf. Serve chutney as is, or purée it in a food processor until smooth, then refrigerate before serving.
4. Serve with soft cheese and crackers, as a sandwich spread, or alongside grilled sausages.

*If using fresh figs, do not bring the mixture to a boil after adding the figs, instead, remove the pan from the stove and fold in the chopped fresh figs, then let the mixture cool.

TREFETHEN WINE PAIRING

Cabernet Franc: Concentrated aromas of black cherries with subtle earthy notes and a hint of black pepper. On the palate, a beautiful balance of dark ripe fruit and fine tannins leads to a long and expansive finish.