

## **FLORIDITAS CHERRY RELISH**

500g cherries pitted and halved

1 ½ tablespoons cider vinegar

100mls water

Rind & juice of 1 orange

Pinch of dried chilli flakes

80gms caster sugar

1/2 red onion finely diced

½ stick of cinnamon

1 star anise

1 teaspoon of peeled & grated root ginger

- Roughly chop the cherries
- Place vinegar, water, orange juice & rind, chilli flakes and sugar in a small stainless saucepan and stir over high heat until sugar has dissolved.
- Stir in onion, cinnamon quill, star anise & orange rind and cinnamon quill .
- Add cherries and bring to the boil.
- Reduce heat and simmer for 40-45 minutes,
- Set aside to cool.

