

CRUNCHY FERMENTED BERRY CHUTNEY



Ingredients:

For 200 g (7 oz) of berry chutney you will need:

- 2 handfuls of blackberries
- 2 handfuls of raspberries
- tablespoon of honey
- teaspoon of grated fresh ginger
- juice from one lime
- one lime cut into slices (rounds)
- 3 cinnamon sticks
- water kefir

Crunchy fermented berry chutney preparation

Place all ingredients into the Kefirko Veggie fermenter and cover with the glass weight. Add water kefir and make sure that everything is submerged under the water kefir. Leave 2 cm (one inch) room between the top of the water kefir and the top of the Kefirko fermenter. Close the lid on the jar and pump out any excess air with the pump. Secure with the top lid and leave to ferment for 24 hours at room temperature. Once fermentation is finished you can transfer the ferment into the smaller jars to keep them stored.

Place the crunchy fermented chutney in the refrigerator for up to one month. Before serving, mash the berries and add to your burger instead of ketchup. It goes well with all kinds of meat and steaks

and vegan burgers too.

See more recipes [here](#).

Recipe by Vedrana Orlović, kefirolicious.com.

Products used to prepare this recipe:



[Veggie Fermenter](#)

[Buy on Kefirko.com](#)



Kefir Fermenter

[Buy on Kefirko.com](http://Kefirko.com)