

Orange and Redcurrant Confit

Makes a smallish jar.

- 500 g redcurrants — with their stalks removed
- 1 tsp olive oil
- 1 finely chopped onion
- 1 large orange
- 3 tbsp finely chopped [orange mint](#)
- 3 heaped tbsp sugar
- 150 ml white wine
- 3 tbsp white wine vinegar
- salt and black pepper to taste



Gently fry the onion in the oil for 5 minutes or so until it softens but does not brown. Add the zest of the orange and its juice and half of the mint, reserving the other half to add at the end. Add all of the other ingredients and simmer uncovered on a moderate to low heat for about an hour. Keep an eye on the pan and give it a stir every 10 minutes or so.

The confit is ready when the juice has reduced to leave just a little in the bottom of the pan. Taste at this point and if you prefer a sweeter relish then stir in extra sugar a spoon at a time.

Stir in the remaining mint and leave to cool before serving. Once cool any extra can be frozen to use in the future.