

## Gooseberry Salsa

Do you have a glut of gooseberries, and prefer savoury tastes? This simple, moderately spicy gooseberry salsa is perfect on the side with BBQ prawns and flatbread, and comes courtesy of [www.olivemagazine.com](http://www.olivemagazine.com)



### What you will need:

- 450g green gooseberries
- 1 small onion, roughly chopped
- Large handful of coriander leaves, chopped
- 1 lime, juiced
- 1 green chilli, finely chopped
- 3 teaspoons caster sugar



The ingredients



Step 1 Roast gooseberries

**Step 1** Put destalked gooseberries in roasting dish, cook in Gas 6/200C oven for 20 minutes, until collapsed and charred in places.



**Step 2** Tip the roasted gooseberries into a blender with the onion, coriander and lime juice and blend well.

**Step 3** Empty the blender contents into a bowl, season well, then tasting as you go, add 1 teaspoon of sugar, until the salsa tastes pleasantly sweet and sour.

**Step 4** Add the chopped chilli to suit your taste, stir in well.

**Step 5** Recommended with BBQ prawns or a herring salad with new potatoes. Or simply with toasted flatbread.



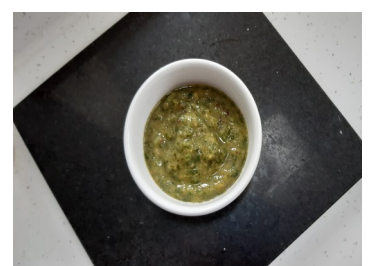
Step 2 Blend together



Step 3 Add sugar



Step 4 add chilli



Step 5 Salsa on the side!