



www.rannochsmokery.com

Smoked Goose Bagels with Cherry and Ginger Chutney

Ingredients

Makes 4 bagels
chutney makes 2 - 3 jars

The chutney will keep well for several months but can also be used fresh.

Fully assembled, these bagels keep well for several hours so are ideal for picnics.

450g cherries, stoned

450g cooking apples, peeled, finely chopped

1 large onion, peeled, finely chopped

2 tsp pickling spices

1 tbsp grated root ginger

300 ml cider vinegar

300g unrefined demerara sugar

100g raisins

4 bagels, split

75 - 100g light cream cheese

100g smoked goose

Method

For the chutney, place the first 8 ingredients in a large (preserving) pan with half tsp salt. Bring slowly to the boil, stirring, then boil, uncovered, for 20 - 25 minutes, stirring often. Once it is thick and a consistency of jam, spoon into hot sterilised jars. Once cool, seal and label.

Spread the cream cheese onto one half of bagel then spread the other half with some cold chutney. Top one half with the smoked goose then clamp both sides together.