

Homemade Ajvar

180–190 Min

Preparation

1. Preheat the oven to 200 °C. Wash and dry the peppers and eggplants. Roast them in batches on a baking tray lined with baking paper for about 15 minutes. Once roasted, cover the vegetables with foil to soften them and make peeling easier.
2. Peel the peppers and eggplants, remove the seeds and leave them to drain thoroughly in a colander. Then finely chop them in a food processor or grind them using a meat grinder.
3. Heat the oil in a large pot. Add the ground peppers and eggplant and cook over low heat for about 1 hour and 20 minutes, stirring occasionally.
4. Once the ajvar starts simmering and splattering, add the vinegar, sugar, salt, pepper, smoked paprika, chilli and finely chopped garlic. Stir well and continue cooking for another 10 minutes, stirring constantly.
5. Wash the jars and heat them in the oven at 100 °C for 10 minutes. Fill the hot jars with the hot ajvar, seal them immediately and return them to the switched-off oven. Leave to cool completely.

Ingredients 4 Portions

= Kotányi Produkte

2 kg	Red peppers
650 g	Eggplant
1 tbsp	Vinegar
1 tbsp	Sugar
1 tbsp	Table Salt
1 tbsp	Paprika, Smoked
1 tsp	Pepper Black, Ground
0.25 tsp	Chili Powder
3	Garlic cloves
90 ml	Oil