



Dip: Serves 8
Prep time: 5 minutes

Sauce: Makes 3 cups
Prep time: 30 minutes
Cook time: 4 hours

APPETITE 4 THE WILD
Cook • Fish • Hunt



by MELISSA FROHLOFF

Chilli and mango cream cheese dip

Sauce

Ingredients

- 10 long red chillies
- 4 cloves garlic, crushed
- 1 cup red wine vinegar
- 3 cups white sugar
- 2 limes, juiced
- 2 pairs kaffir lime leaves, finely sliced
- 2 tbsp fish sauce
- 1 tsp freshly grated ginger
- 2 Honey Gold mango cheeks, finely diced

Method

1. Deseed chillies and finely chop.
2. Slice the mango cheeks from either side of the seed. Hold the cheek in the palm of your hand and slice vertically and horizontally, avoiding cutting through the skin, to create a chequered pattern of 5mm squares.
3. Scoop the flesh from the mango cheek with a dessert spoon 5mm deep to achieve similar size pieces.

4. Place all ingredients into a slow cooker and set to low. Cook for four hours, stirring occasionally.

5. Remove bowl from slow cooker and place on a cutting board for 30 minutes to allow sauce to slowly cool.

6. Bottle chilli and mango sauce.

Dip

Ingredients

- 150ml of Appetite 4 The Wild chilli and mango sauce (above)
- 1 packet Arnott's Original Jatz crackers
- 250g tub Philadelphia spreadable cream cheese

Method

1. Place the tub of cream cheese upside down on a plate and remove from container.
2. Drizzle chilli and mango sauce on top of the Philadelphia cream cheese.
3. Surround the chilli and mango dip with Jatz and serve.

Tips: Start the party with this spicy cream cheese dip. Make this recipe your own by selecting your favourite biscuits or crackers.