

# aam ka murabba

preparation time: 20 minutes  
cooking time: 10 minutes (plus 4 days  
to allow mango to soften)  
chilli rating: mild

difficulty level: easy  
makes: about 3 cups



## ingredients

1¾ cup sugar  
½ cup white vinegar  
1-inch fresh ginger, peeled and  
sliced thinly  
5 cloves garlic, smashed  
2 tsp chilli powder  
1 tsp ground turmeric (optional)  
1 tbs raisins (optional)  
1 tsp salt  
500g green mangoes,  
unpeeled, pitted and grated

## method

In a heavy-based saucepan, combine sugar, vinegar, ginger, garlic, chilli powder and turmeric and raisins, if using, and salt.

Stir over low heat until sugar dissolves and mixture well combined. Bring to a boil, remove from heat and set aside to cool.

Stir in grated mango. Transfer to a jar with a tight-fitting lid.

Set aside in a cool, dry place until mango starts to soften (at least 4 days). Once opened, will keep for up to 2 weeks in the refrigerator.

*Ajoy's tips* Click [chatnis, murabbas and pickles](#) to read Ajoy's blog about pickles and chutneys.

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