

"Loquats have always been part of Bermuda's charm — growing wild in gardens and filling the air with their sweet aroma every spring. I remember helping my grandmother pick them fresh from the tree to make chutney that we'd enjoy with roast meats or cheese.

This recipe is my modern take on that tradition — keeping the sweetness of the loquat but adding warmth from spices and a touch of vinegar for balance. It's a taste of home in every spoonful."



- Ingredients
- 1kg ripe loquats (peeled, pitted, and chopped)
- 1 large onion, finely chopped
- 1 small apple, peeled and diced
- 1 cup brown sugar
- 1 cup apple cider vinegar
- 1 tbsp fresh grated ginger
- 1 clove garlic, minced
- 1 tsp mustard seeds
- ½ tsp cinnamon
- ½ tsp allspice
- ½ tsp chili flakes (optional, for heat)
- Pinch of salt



Bermudian Loquat Chutney



Serves: 4
small jars



Prep Time: 20 mins |
Cook Time: 45 mins |
Total Time: 1 hr 5 mins

Method

1. Prepare the Loquats:
2. Peel, halve, and remove seeds from the loquats. Roughly chop them into small pieces.
3. Cook the Base:
4. In a large saucepan, sauté onion, garlic, and ginger until fragrant. Add mustard seeds and spices, stirring gently.
5. Add Fruit and Simmer:
6. Add the loquats, apple, vinegar, and brown sugar. Stir well and bring to a gentle boil.
7. Simmer to Thicken:
8. Reduce the heat and simmer uncovered for 35–45 minutes, stirring occasionally, until the chutney thickens and the fruit breaks down.
9. Finish and Store:
10. Taste and adjust seasoning. Spoon into sterilized jars while hot, seal tightly, and let cool. Store in a cool, dark place.

CHEF WILL'S TIPS:

- Chef Will's Tip !!
- I use slightly underripe loquats — they hold their shape better and give a pleasant tang that balances the sweetness. This chutney pairs beautifully with grilled fish, roast chicken, or even on a cheese board
- Chef William Smith Local
- www.willsmithkitchen.com
- [@WillSmithKitchen](https://www.instagram.com/willsmithkitchen/) | "Bringing Local Flavor to Every Table"