



## Roasted Lemon Chutney

*Molly notes that because you use whole lemons here, you're going to want to wash them first in warm soapy water to remove any waxy residue. Organic lemons usually don't have that, so (for that reason, and others) go that route if possible. The chutney will last for several days, refrigerated, in a jar or tightly covered.*

1/4 cup / 1 oz / 30g finely chopped shallots  
3 small lemons (4 to 5 oz each)  
1/4 cup / 60 ml extra-virgin olive oil, plus more for brushing  
1 tablespoon honey, plus more to taste  
kosher or sea salt and freshly ground black pepper  
2 tablespoons chopped basil or mint

Heat the oven to 400F / 205C with a rack in the center. Line a baking sheet with parchment paper or a silicon mat.

Soak the shallots in a small bowl of cold water to reduce their strength a bit.

Set one of the lemons aside to use later. Slice about 1/4-inch off both ends of the remaining lemons and discard (this part is mostly pith which can make the chutney too bitter). Slice the lemons into 1/2-inch-thick rounds (see photo), and use the tip of a knife to remove any seeds. Arrange the lemons on the baking sheet and brush with a bit of olive oil. Turn and coat the second side with oil.

Roast the lemons, turning every 10 minutes, until they are very tender with just a few spots of brown, 20 to 25 minutes. Don't let the lemons crisp, and keep an eye on the bottoms, which tend to brown before the tops. Set aside until cool enough to handle.

Transfer the lemons to a food processor fitted with the chopping blade. If there are any juices (not burned or blackened) on the baking sheet, add these. Molly notes there frequently aren't any, which was my experience as well. Drain the shallots,

shaking off any excess water, and add to the processor. Add the honey and pulse several times until the lemons are coarsely chopped. Add the juice from half the remaining lemon and the 1/4 cup / 60 ml of olive oil. Continue pulsing until the chutney is fairly smooth and creamy, with just a few lemon chunks. Season generously with salt and pepper and more lemon juice or honey to taste. Keep tweaking until it really tastes great to you. For example, if it's too tart for you, just keep sweetening a bit at a time. Transfer to a small bowl and let sit for at least 2 hours to let the flavors meld. Just before serving stir in the fresh basil or mint, taste, make any final adjustments, and serve at room temperature.



Makes about 1 1/2 cups.

*Adapted from Molly Steven's [All About Roasting: A New Approach to a Classic Art](#), W. W. Norton & Company, November 1, 2011*

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