Cranberry-Beet Relish with Chickpea Squares

8 appetizer portions of relish, approximately 55-60 g each, plus 24 chickpea squares, 3 per portion | Active 40 min | Cook 30 min | Total 205 min

Ingredients

- 180 g fresh cranberries, washed and sorted
- 200 g plain ready-to-eat canned beet, drained and cut into 5 mm dice
- 40 ml cider vinegar
- 50 g fine sugar
- 60 ml pasteurized orange juice
- 4 g mustard seeds
- 7 g fine salt, divided
- 1 g finely ground black pepper
- 180 g chickpea flour
- 360 ml water
- 25 ml olive oil, divided
- 2 g ground cumin
- 2 g washed fresh rosemary leaves, very finely chopped

Set out

Oven, Digital scales, 2 L saucepan and spoon, Whisk and mixing bowl, Rimmed metal baking pan with a usable base of 23 × 33 cm, at least 2 cm deep and 1.5 L capacity, Baking paper, Knife and ruler, Cooling rack, Two shallow lidded 400 ml containers for relish, Two shallow covered containers for 24 chickpea squares, Food thermometer, Serving bowl, spoon and platter, Ice-packed cooler, Pastry brush for the measured pan oil

Allergens

Mustard. Check labels and substitutions.

Make it

1. Heat the oven to 425°F (220°C). Line the pan with paper and brush the paper and sides with 5 ml of the oil. Whisk the chickpea flour, water, remaining 20 ml oil, 4 g of the salt, cumin and rosemary until smooth. Let stand for 10 minutes while preparing the relish.

2. Put the cranberries, beet, vinegar, sugar, orange juice, mustard seeds, pepper and remaining 3 g salt in the saucepan. Bring to a simmer, then cook gently for 15-20 minutes, stirring, until all cranberries have burst and the mixture is spoonable rather than watery. Remove from the heat.

3. Whisk the batter again and pour all of it into the lined pan, spreading to the corners. Bake for 25-30 minutes until completely set with golden edges. The center should reach at least 200°F (93°C) and show no wet or raw-flour layer when a small cut is checked; bake longer if needed.

4. Cool the slab and relish separately for about 20 minutes. Spread the relish between the two shallow containers. Cut the slab into six equal sections along its 33 cm side and four along its 23 cm side, giving exactly 24 rectangles, approximately 5.5 × 5.75 cm.

5. Put the squares in shallow containers with baking paper between any layers. Cover both components and refrigerate for at least 2 hours, until 40°F (4°C) or colder. The moist chickpea squares travel cold along with the relish.

6. At the gathering, serve the whole relish as eight equal portions, about 55-60 g each depending on reduction, with three squares per portion. They may be served cold or allowed about 15 minutes of tempering inside the stated uncontrolled-time allowance. Do not add extra oil, herbs or fruit.

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Bring it

Take both parts in shallow covered containers in the cooler, plus a serving bowl, spoon and platter. Keep the squares separate so the relish does not soak them during travel. Keep at 40°F (4°C) or colder in an ice-packed cooler and at the gathering. Count all time out of cold control during packing, transport and display together: no more than 2 hours, or 1 hour above 90°F (32°C).

Finish at the gathering

Ready to arrange cold in about 5 minutes. Optional 15-minute tempering uses part of the same time-out-of-cold clock; no host oven, raw batter cooking or extra bread is required.

Make it yours

The red-and-gold kit suits a winter lunch, a birthday buffet or an all-year shared supper. Call it a freshly cooked relish kit, without historical or religious-authenticity claims.

Ingredient labels

Mustard seeds are included. Check chickpea flour and spice labels for Wheat, Sesame or other cross-contact; the base formula is not a certified gluten-free or allergen-free claim.

A useful detail

The 205-minute plan is 25 minutes of preparation including the 10-minute batter rest, 30 minutes baking with the relish simmering in parallel, 20 to cool, 120 to chill and 10 to cut and pack. Active work is about 40 minutes. If the slab is still wet or not fully cooked at 30 minutes, extend the bake and total time.

Another way

Use 60 ml pasteurized apple juice instead of orange juice in the relish. Keep the cranberry, beet, vinegar and refrigerated storage plan unchanged.

Replace the 2 g rosemary in the batter with 1 g dried thyme. Stir it through the batter rather than adding herbs after baking.

Keep it well

Refrigerate relish and chickpea squares separately for up to 3 days. The moist squares are cooked perishable food; this is not a dry-cracker or pantry-gift storage plan.