



Origin of 40ParkLane's Chutney

40ParkLane has introduced its line of Chutneys which are available in three distinct flavors – Spicy Eggplant & Apple, Cranberry & Apricot and Tomato.

The company's chutneys were inspired by co-owner Tracey van Putten, who was born in England and raised in England and Belgium. Her love of cooking started during domestic science lessons at schools in both countries. From an early age, she collected recipes from all sources and used her family as 'unofficial food tasters'. While at boarding school in Brighton on the South Coast of England, she was taught a section on preserves.

Twenty-five years later, she was looking through her old school books and found some chutney recipes. Some she made using the original recipe, others she modified to suit her taste for a creative new flavor.

Chutney is something Tracey grew up with - whether having a ploughman's lunch (a selection of cheeses, with hunks of bread enjoyed with a generous dollop of chutney) at a pub along the Thames River, or as an accompaniment to an Indian meal (the chutney is used to appease the heat of the food!). In Belgium, Tracey's mother would grill meats for Sunday lunch that had marinated in chutney, and would serve the chutney as an accompaniment to the meal. Last but not least, when Tracey entertained at her home, chutney was forever present as an appetizer perched atop cheese on a cracker.

The Chutneys 40ParkLane offers use local ingredients such as cranberries, apples and tomatoes, so that even if they have an international background, they are made with local New England (all natural) ingredients.