

Here is the recipe from Anthony Francis:

- 32 loquats, stones removed, finely chopped
- 4 tomatoes, finely chopped
- 1 red onion, finely chopped
- Meat of 4 limes, skin removed, finely chopped
- Juice of 4 limes
- 4-8 sprigs mint (to preference), stems removed, leaves finely chopped
- 1-2 bunches cilantro (to preference), thick stems removed, leaves finely chopped
- 2-4 tablespoons brown sugar to taste
- 2-4 tablespoons olive oil to taste
- 1-2 teaspoons ground coriander to taste
- Salt and pepper to taste

Chop all ingredients and mix in a bowl. We add ingredients one at a time and adjust for personal taste. The large batch here lasts 4-5 days for 2 people eating it a lot. You can scale up and down, we've made 8 to 32 loquats at a time. You can substitute cherry tomatoes for the regular tomatoes. Mint and/or cilantro are optional and interchangeable, we've used both. Our recipe is adapted from:

- <https://quitegoodfood.co.nz/loquat-salsa/> Our primary base for the recipe
- <https://hildaskitchenblog.com/recipe/fruit-salsa-recipe-using-loquats/> They add garlic, pepper and orange juice