

Coconut Chutney

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A delectable accompaniment for Savory Crepes, Dosas, idlis, Upma, Polenta and more...

By Ashok Vasudevan

Serves 4 | Prep time: 10 minutes | Cook time: 5 minutes



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INGREDIENTS :

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1/2 cup grated coconut



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1/4 cup roasted split Chickpeas (Channa dal)



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1-2 medium-sized green chilies



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1/4 cup Yoghurt



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1/2 stalk of curry leaves (about 10-12 leaves)



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1 tablespoon coriander (Cilantro)



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2 teaspoons olive oil



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Salt



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1/2 teaspoon mustard seeds



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1 red chili (for decoration and garnish)



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1 pinch Hing (Asafoetida)

PREPARATION:



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Lightly roast split chickpeas in a pan. You don't need

to add oil or butter. Grind to a fine powder in a blender.



Add freshly grated coconut to the blender. If you buy frozen coconut, then take 1 cup of frozen grated coconut in a microwave-safe dish and zap for 30 seconds. This will soften the coconut and you may now transfer this to the blender.



To this, add chilies, coriander and 1/2 cup of water.



Grind all this together in the blender for about 30 seconds. Intermittently stir contents to ensure uniform blending. Grind again for about 30 seconds. Now add 1/2 cup yogurt in a blender and grind the mixture for about 15 seconds. Ensure the mixture is still thick, somewhat grainy, but not overly so.



Set aside in a serving bowl. Add salt and lightly stir.



Add olive oil in saucepan and place on medium heat. When the oil is hot add mustard seeds, red chili, and hing. In a few seconds, the mustard seeds will pop. Add curry leaves and turn off the stove. Add as a garnish on to the coconut chutney.

[Raw Mango Cooler](#)

[Mint & Ginger Lemonade](#)

Adai

Sweet Pongal

Saffron Cream Of Wheat Pudding

Spiced Chickpea Snack

Akki Roti

Moroccan Harira Soup

Coconut Chutney

South Indian Salsa