

SEASONAL BLEND: COCONUT CHUTNEY



MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

½ tsp chilli flakes and ¼ tsp each of garam masala and ground cumin, plus you need a pinch of dried mint and 1 tbsp ground toasted lentils or nuts (any type)

Discover more about the Spicery larder at thespicery.com/larder

COCONUT CHUTNEY

Coconut chutney is a very popular condiment in South India, often eaten with snacks and fried food. The zingy freshness and mild flavour of this chutney also contrasts beautifully with rich curries, as an alternative to mint sauce with a roast, or even add a spoonful to liven up a sandwich!

Prep

5 mins

Cook

10 mins

Heat



Serves

4 as a
condiment

- 15g bunch of **coriander** - roughly chopped
- 30g **desiccated coconut**
- 2 **limes**
- 2 tsp **sugar**

- 1 Soak the desiccated coconut and **COCONUT CHUTNEY BLEND** in 175ml freshly boiled water from the kettle for 10 minutes or until softened
- 2 Blend the soaked coconut (including all the soaking liquid), coriander, the juice of the limes, the sugar and ½ tsp salt to a smoothish paste (adding an extra splash of water if necessary)

(1 portion of
**COCONUT CHUTNEY
BLEND** = 3 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅔ or it will be too spicy!