

## SEASONAL BLEND: DATE & TAMARIND CHUTNEY



**MAKE THIS AGAIN!**

**SEASONAL  
BLEND**

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

½ tsp each of chilli powder and ground cumin and a pinch of garam masala, plus you need 2 tbsp tamarind paste

Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)

# DATE & TAMARIND CHUTNEY

Many street food snacks (or chaat) in India are seasoned with a sweet and tangy chutney made from tamarind, the fruit of a tree known as 'Indian date' due to its delicious flavour and sticky texture. Here we're making a rich, sweet chutney using dates and tamarind - plus a pinch of ginger and chilli - that's delicious with anything fried or use in place of mango chutney on the side of a curry.

**Prep**

5 mins

**Cook**

20 mins

**Heat**



**Serves**

4 as a  
condiment

- 150g **pitted dates** - roughly chopped
- 2 tbsp **sugar**

- 1** Simmer the dates with the sugar, 250ml water, the **DATE & TAMARIND CHUTNEY BLEND** and ½ tsp salt in a covered pan for 10 minutes or until the dates are very soft
- 2** Carefully blend the boiled date mixture (including all the cooking liquid) until very smooth, adding an extra splash of water if necessary
- 3** Pour through a sieve to remove any chunks, then leave to cool before serving

(1 portion of

**DATE & TAMARIND CHUTNEY BLEND** = 3 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅓ or it will be too spicy!