

## Mark Buchanan's Coconut Chutney

1. Add ½ cup tightly packed freshly grated coconut (you can get in Tesco Extra store) in a chutney blender/ food processor
2. Add 2 to 4 chopped green chillies (depending on how hot you want it, I used 2 green chillies), ½ inch chopped ginger, 3/4 small cloves of garlic
3. Add 3 to 4 tablespoons water. You can make this coconut chutney thicker by adding less water
4. Grind to a fine paste and keep aside

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5. Heat a small pan and add mustard seeds, heat until at least half of them crackle and then add 2 whole red chillies, add sesame oil or any oil over low heat, Next add ½ teaspoon cumin seeds and a pinch asafoetida. Lastly add curry leaves and then pour the hot Tempering over the blended chutney which is kept aside and mix thoroughly. Add salt to taste

### Ingredients:

Fresh or desiccated coconut

Curry leaves

Kashmiri Red chillies

Mustard seeds

Ginger

Garlic

Green chillies

cumin seeds and

a pinch asafoetida

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