

Kothmeer (Cilantro) Chutney

Written by Mother's Touch

Ingredients

Quantity	Measure	Ingredients	Description
2	units	Chillies, Green	For grinding
0.5	Nos	Coconut	Scraped. For
1	Bunch	Coriander Leaves (Kothmeer)	For Base. For
2	Flakes	Garlic	For grinding
1	Inch	Ginger	piece> For g
1	Pinch	Jeera/Cumin Seeds	For grinding
1	Pinch	Mustard Seed	For grinding
1	units	Onion	To be peeled
0	Little	Salt	To taste
1	Ball	Tamarind	For grinding

Method

Clean the coriander leaves, and remove stems and wash them. Remove seeds and fibers from the tamarind. Remove the stems and calyx from the chillies. Scrape lightly the ginger and cut in small pieces. Scrape the coconut. Grind all ingredients well in its own juices. Add a little water if the mixer get stuck. When the ingredients turn into a soft paste, season it with a little oil and mustard seeds and add the chutney paste to it with a little salt to taste and fry a little.