

Coconut Chutney

Written by W.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Tablespoon	Dhal, Chana	Roast on
1	Teacup	Coconut - Grated /Desiccated	Grind
4	Medium	Chillies Green	Grind
1	Tablespoon	Ginger	finely chopped -
	Handfuls	Coriander Leaves (Kothmeed)	Grind
Half	Teaspoon	Salt	To taste
1	Teaspoon	Lime Juice	or tamarind water
2	Tablespoon	Curds	Mix and blend

Method

Roast channa dhal in a frying pan a medium setting. Mix all the ingredients and grind it to a smooth paste in a blender. Add water bit by bit if needed during grinding. Add curds and blend. Serve this with Dose or Vada.