

PEANUTS COCONUT CHUTNEY | FALHARI CHUTNEY | MOONGFALI AUR NARIYAL KI CHUTNEY

This chutney is similar to the coconut chutney served with South Indian food with a bit of difference. This one has the tanginess of tamarind with the sweetness of coconut added with a bit of chillies. Totally goes best with fasting food and can be perfectly replace the usual coconut chutney.

INGREDIENTS –

- 1 cup – Fresh coconut
- 3 – Green chillies
- 1/4 cup – Roasted peanuts
- 1 tbsp – tamarind paste
- 1/4 tsp – Ginger, grated
- 2 tbsp – Coriander leaves chopped
- 1 sprig – Curry leaves
- salt to taste

For tempering –

- 1 tbsp – Ghee
- 1/2 tsp – cumin seeds

2 – dry red chillies broken

1 spring – Curry leaves

METHOD –

In a mixie jar, add all the ingredients and make a fine paste. Add 1/2 cup water or as required to blend.

For tempering –

Heat ghee.

Add cumin seeds, curry leaves and dry red chillies and let them crackle for a few seconds.

Pour the tempering over the chutney.

Serve.

ENJOY:))

HAPPY EATING!!

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