Pan of Bliss
Let's cook it real slow!

Coconut Coriander Chutney

https://panofbliss.com/coconut-coriander-chutney/

Ingredients

1 cup grated coconut

A bunch of coriander leaves

3-4 green chillies

A piece of ginger

1-2 shallots peeled

½ tsp of tamarind paste (optional)

½ tsp of salt or as per required

Grind the above ingredients into paste.

Seasoning

1 tsp oil (sundrop or coconut oil)

½ tsp mustard seeds

½ tsp of urad dal (Black split gram)

5-6 curry leaves

2 dry red chillies

A pinch of asafeotida

Method

Once the coconut coriander is ground, add some water depending on the consistency you want for the chutney.

Check salt.

In a small pan, heat oil, splutter mustard seeds. Add urad dal, sauté and throw in the red chillies and curry leaves.

Switch off the flame and add asafetida. Pour this seasoning over the ground coconut mixture and mix well.