Pan of Bliss
Let's cook it real slow!

# Simple White Coconut Chutney For Idlis

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There are many varieties of coconut chutneys in South Indian cuisine. But this is one of the simplest and basic coconut chutneys that can be paired with idli, dosas or uttapam.

Ingredients

Grated coconut: 2 cups

Green chillies: 4 to 5

Ginger root: 1 inch

Shallot: 1

Salt to taste

Seasoning

Coconut oil: 2 tsp

Mustard seeds: 1 tsp

Dry red chillies: 3

Split urad dal: 1/2 tsp

Curry leaves: 7 to 8

Asafoetida (hing): a pinch

Method

Into the mixer-grinder, add grated coconut, green chillies, ginger, salt and 1/2 cup

water and grind to a fine paste. Now add 1 shallot and grind for 1/2 a minute. Keep aside.

In a medium pan or kadai, pour coconut oil and when it is hot, splutter mustard seeds and split urad dal. When the urad dal turns light brown, throw in the dry red chillies and fry. Add the curry leaves and a pinch of asafoetida.

Next, pour the ground coconut mixture into the seasoning and stir for 2 minutes until a bubble is seen. Do not over-boil. Switch off the flame.

Serve hot with piping hot idlis or crisp dosas.

Note & tips

Always use freshly grated coconut and not the desiccated store-bought one for better results.

You can store coconut chutney in the refrigerator for 2 days. But make sure to store them immediately after preparation.