

Coconut White Chutney

INGREDIENTS

1 cup raw grated coconut

3 green chilies

Salt to taste

1 tsp butter

1 tsp lemon juice

$\frac{3}{4}$ tsp mustard seeds

1 spring curry leaves

1 red chili

METHOD

1. In a blender, combine freshly grated coconut, green chilies, salt, lemon and a little water. Blend until smooth.
 2. Heat butter in a small pan for tempering the chutney. Add mustard seeds, 1 spring curry leaves and 1 red chili. When the mustard seeds crackle, remove from heat and pour this over the coconut chutney. Mix well.
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