

Ground Coconut Chutney

Written by Lalita's Kitchen

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1 cup Roughly chopped fresh coconut
2 tbsp Roasted Chana dal
3 nos Chopped green chillies
1/2" ginger
salt as needed
Water to grind the above.

Tempering:

1/2 tsp mustard seeds
1/2 tsp cumin seeds - jeera
Few curry leaves
1 -2 Red dry chillies
1 pinch asafoetida, hing
1-2 tablespoons Cooking Oil

Method

Grind coconut pieces in a grinder mixer jar, add roasted chanadal, green chillies, chopped ginger, and Salt to taste. Add water as required - in the video 100 ml - and grind into a paste. Transfer the paste to a bowl for use later.

Tempering:

Heat the oil in a pan, add the mustard seeds, curry leaves and fry till they splutter. Add red chillies broken into bits and the asafoetida. Mix well and switch the stove off. Immediately pour the tempering into the bowl containing the ground coconut chutney and mix it well.