

green coconut chutney

Equipment:

bowl, knife, choppingboard, measuring spoons and cup, food processor, salad spinner

Ingredients:

10 stems coriander
10 mint leaves
2 cloves garlic
½ green chilli, with or without seeds
1 x 2cm piece fresh ginger
½ cup desiccated coconut
1tspn salt
1 tspn cumin
1 TBLSPN lemon or lime juice

method:

Wash the coriander and mint thoroughly. Spin dry, then place in the food processor. Peel and chop garlic and ginger and add to processor. Cut the chilli, chop roughly, then add to other ingredients. Add the coconut, salt and cumin, then run the motor to make a paste. Spoon the chutney into a bowl, add the lemon or lime juice. Taste, then add more salt if needed. Serve with curry and rice.