

green coconut chutney

Equipment:

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

Ingredients:

5-6 stems coriander
5 mint leaves
1 clove garlic
1/2 green chilli, with or without seeds
1cm piece fresh ginger
1/2 cup desicated coconut
1/4 tspn salt
1/2 tspn cumin
1/4 cup greek-style yoghurt

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. Put in the yoghurt and whizz just enough to combine. Spoon the chutney into a bowl, taste, then add more salt if needed. Serve with curry or dahl and rice.