

green coconut chutney

Equipment:

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

Ingredients:

10 stems coriander
20 mint leaves
3 cloves garlic
1-2 green chillies
1 x 4cm piece fresh ginger
1 cup desiccated or shredded coconut
1 tspn salt
½ TBLSPNS ground cumin
¼ cup 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 in half lengthwise, chop roughly, then add to other ingredients.

Add the coconut, salt and cumin, then run the motor to make a paste. Add a little water, to help it along.

Spoon the chutney into a bowl, add the lemon or lime juice. Taste, then add more salt if needed.

Serve with curry and rice.