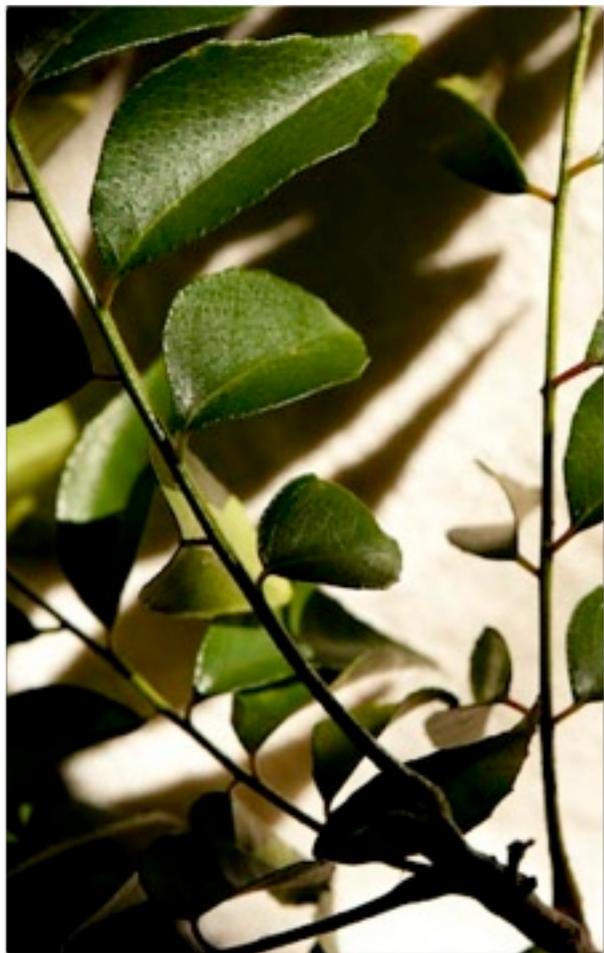


preparation time: 25 minutes
cooking time: 30 seconds
chilli rating: mild

difficulty level: easy
serves: 8 as an accompaniment

fresh coconut chutney



ingredients

1 whole fresh coconut
½ cup fresh coriander leaves
and stems, coarsely
chopped
2 fresh green chilli peppers,
coarsely chopped
2½ tsp fresh ginger, finely
grated
salt, to taste
3–4 tbs cold water
2 tsp vegetable oil
1½ tsp brown or black
mustard seeds
½ tsp asafoetida powder
18 fresh curry leaves,
coarsely chopped

method

To open coconut, pierce 'eyes' of coconut with a thick metal skewer or other pointed object.

Drain coconut water into a cup. Taste coconut water to ensure it is sweet and not off-tasting (keep coconut water for drinking as it is highly nutritious).

Use a hammer to crack coconut open. Turn pieces rounded-side up and break into small pieces (about 3 inches) with hammer. Use a sharp knife to pry coconut meat from shell. Peel tough brown skin away from meat.

Place coconut meat in a food process and process until finely chopped. Add coriander, chillies, ginger and salt. Process until finely chopped, adding 3–4 tablespoons of water, if needed. Transfer to a mixing bowl.

In a small saucepan, heat oil over medium heat. Add mustard seeds and cook, stirring, until they begin to crackle. Remove from heat and quickly stir in asafoetida and curry leaves. Add mustard seed mixture to coconut chutney and mix well. Season to taste, if necessary.

Serve with masala dosai. Chutney can be made 1 day ahead and stored in refrigerator in an airtight container.

Ajoy's tips This is an essential accompaniment for nilgiri's [masala dosai recipe](#).

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