FRESH CORIANDER AND PEANUT CHUTNEY

Great with any sort of bhaji! This delicious chutney is very versatile. You can even spread a thin layer on toast to make a flavoursome cheese on toast for a snack.

Serves: 6-12 with bhajis
Preparation Time: 10 mins

Ingredients

- 100 g coriander
- (or a large bunch of coriander)
- 2 or 3 green chillies depending on how much heat you like
- 1 tbsp sesame seeds
- 2 - 3 tbsp peanuts
- 1 tbsp garlic coarsely chopped
- 1 tbsp lemon juice
- 1 tbsp sugar
- 1 tsp cumin seeds
- Water as needed
- salt to taste

Method

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- 1. Put all the ingredients into a blender and blitz to make a thick and smooth-creamy paste.
- 2. If you need to make it a bit looser, add a couple of teaspoons of water and transfer the chutney into a bowl.
- 3. Taste for the salt, sugar and lemon juice.

Notes

This chutney can be prepared in advance and it will keep for 4 days in a fridge and it is also suitable for freezing.

