



curry patta chutney

Serving: 1

Veg

Ingredients

- 1 cup curry leaves/ karibevu/ kari patta/ karuveppilai/ karivepaku
- 1 tsp oil
- 1 tbsp chana dal
- 1 tbsp urad dal
- 1 tsp coriander seeds
- small piece tamarind / imli
- 4 dried red chilli
- 1 tbsp coconut dried / desiccated
- pinch hing/ asafoetida
- salt to taste

Preparation Method

- firstly, in a large pan dry roast 1 cup curry leaves on low flame.
- Roast till the curry leaves turn crunchy.
- transfer the roasted curry leaves to a blender.
- in the same tawa heat 1 tsp oil and roast 1tbsp chana dal, 2 tbsp urad dal and 1 tsp coriander seeds.
- roast until the dal turns golden.
- now add small piece tamarind, 4 dried red chilli and 2 tbsp coconut (dried/desiccated).
- continue to roast till the coconut turns golden.
- transfer into the same blender.
- further, add pinch hing and $\frac{1}{2}$ tsp salt.
- blend to fine / coarse powder without adding any water.
- finally, enjoy curry leaves powder into an airtight container and enjoy with hot rice and ghee for a month or more.