

# Imlee Chutney

## Tamarind Chutney



### Ingredients

3 tbsp tamarind paste/100g  
tamarind from a block

1 tsp salt

2 tsp sugar

100ml boiling water

1 tsp garam masala

Splash of lemon juice

1 chilli (2 chillies for more  
heat)

1 small carrot, in chunks

1 small onion, roughly  
chopped

### Method

- 01** If using a block of tamarind hydrate the tamarind by covering it with hot water and soak for 10 minutes. Using a fork mash to remove the flesh. Sieve and keep hold of the tamarind water.
- 02** Place tamarind, salt, sugar, garam masala, and water into a bowl and stir together.
- 03** Then put the chilli, carrot and onion into a food processor to chop finely.
- 04** Stir the finely chopped vegetables into the tamarind water.
- 05** Add a splash of lemon juice and stir together.
- 06** Refrigerate until required.
- 07** Check seasoning before serving and adjust if required.

### Served with:

This is a beautifully balanced chutney with hot, sweet and tangy flavours. It's great with any snack from a samosa to a dosa.



### More on this recipe

<http://www.harighotra.co.uk/imlee-chutney-recipe>