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## Coriander and Mint Chutney

## Ingredients

2 bundles coriander leaves  
1/2 bundle mint leaves  
8 green chillies  
1 small piece ginger  
4 cloves garlic  
2 tbsp raisins  
2 tbsp cashewnuts  
1/2 fresh coconut - scraped  
Juice of 2 limes  
Salt and sugar to taste

## Preparation

- 1 Cut the coriander and mint leaves.
- 2 Wash well - twice or three times.
- 3 Put the leaves in a strainer - let the excess water drain out.
- 4 Then add the rest of the ingredients in a mixer and grind well.
- 5 At this point, stop grinding to check the consistency and taste of the chutney.
- 6 Add water or raisins if you find the chutney too thick and spicy.
- 7 Once done, scoop out the freshly made chutney in a tupperware container.
- 8 Let the chutney cool down completely.
- 9 Then place the container in the chiller - to remain fresh.
- 10 Perfect to apply on bread when making cucumber sandwiches.

## Cooks Note

- \* Ideal to make chutney sandwiches - with just butter or mayonnaise.
- \* Tastes delicious when adding cream cheese to the chutney sandwich.
- \* Another great combo is chutney and tomato (finely sliced) sandwiches.
- \* This chutney is essential when making the famous "*Bombay Sandwich*" (from Mumbai) - recipe below...

### ***Bombay Sandwich***

#### **Ingredients:**

- 2 slices white or brown bread
- Butter
- 1/4 cup Coriander and Mint chutney (recipe above)
- 1 large onion - sliced very thin (optional)
- 1 large beetroot boiled - peeled and sliced thin
- 1 large tomato - sliced thin
- 1 large potato - boiled, peeled and sliced thick
- 1 large cucumber - sliced thin
- 3/4 tsp Chaat Masala (available in grocery stores - ethnic aisle)
- Salt and pepper to taste

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