

## Almond Chutney Recipe

**Ingredients:** Serves 4-6

50g blanched almonds  
1-2 green chilies, roughly chopped (seeded if liked)  
1 small clove garlic  
2.5cm piece root ginger, roughly chopped  
15g fresh coriander leaves and stalks, roughly chopped  
10-12 fresh mint leaves  
½ teaspoon salt  
1 teaspoon sugar  
1 tablespoon lemon juice

**Method:**

Soak almonds in 175ml boiling water for 15 minutes. Reserve the soaking water. Put the almonds and their soaking water, along with the remaining ingredients, in a blender and blend until smooth. Transfer to a serving bowl and chill for an hour or so before serving. This is good served with any fried or grilled food.

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