

Curd chutney for tandoori and snacks by Chef: Bishandutt Dabral

🕒	Total Prep Time:	10 mins
🕒	Prep Time:	5 mins
🕒	Cooking Time:	3 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Curd chutney for tandoori and snacks

Curd (Hang Curd)	100 gms
Garlic buds chop	4 no
Curry leaves	5-10
Mustard seed	1 tsp
Asafetida (Hing) powder	1/4 tsp
Cooking Oil for tempering	1Tbsp
Salt Black salt and Rock Salt	To taste

How to Prepare Curd chutney for tandoori and snacks For tempering

- 1) Heat cooking oil in a pan and add mustard seeds, curry leaves, chopped garlic, and asafetida.
- 2) Add the above tadka/tempering into curd, mix it well. Check for salt serve cold or room temperature.

Important Tips

- 1) You can serve Curd Chutney with all Tandoori Dishes and Indian Starters.
- 2) Avoid any Regular salt adding to your curd dishes, it kills all good bacteria in the curd. Use only black salt and rock salt