

Tamarind Chutney for tandoori and snacks by Chef: Bishandutt Dabral

🕒	Total Prep Time:	20 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	4-6 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Tamarind Chutney for tandoori and snacks

Tamarind	10 no
jaggery/ gud	50 gms
Date fresh	2-3 no
Cardamom	2-3 no
Fennel seed/ Saunf	5 gms
Clove	4-5 no
Big Cardamom/ Kali Elaichi	1 no
Chakri fool/ star anise	1 no
Bay leaf	1 no
Cinnamon stick	1 inch
Oil for tempering	1Tbsp
Salt	To taste

How to Prepare Tamarind Chutney for tandoori and snacks

- 1)** Soak the tamarind (with seeds) in 150 ml of hot water for 15-20 minutes. Use your fingers to squeeze them and separate the flesh from the seeds. Pour the tamarind mixture on a sieve/juicer strainer with a bowl below to catch the pulp. Using your hands or a spoon, stir and press to extract as much tamarind pulp or paste. What's left will be the fibers, membranes and seeds. Discard them.
- 2)** Soak Jaggery in 80 ml of water overnight, you will notice it in a liquid form next morning.
- 3)** Soak fresh Dates in a 50 ml of warm water overnight and deseeded it next morning
- 4)** Take a bowl and add Tamarind Pulp, Jaggery Syrup and Date into it
- 4)** Take oil in a pan and heat the oil add clove, Chakri fool, bay leaf, cinnamon stick, fennel seed, cardamom, big cardamom. Stir it for a minute and keep the mixture in the above bowl.
- 5)** Heat above mixture on a slow flame for 10-15 min.
- 6)** Filter the entire mixture with the help of a juice strainer and pressing it by a spoon.
- 7)** Add salt to taste serve room temperature. Ideal for tandoori Starters, Indian Starters and snacks items

Important Tips

- 1) Don't use sugar for making Tamarind Chutney
- 2) Jaggery can be boil in water and cool down at the same time making Tamarind Chutney
- 3) You can store Tamarind Chutney in a glass bottle or a Plastic bottles for a week