

HOW TO MAKE COCONUT CHUTNEY RECIPE (HOTEL STYLE)



Coconut chutney / Thengai Chutney is a popular and easy to make south Indian condiment that goes well with all Indian breakfast dishes like [idly](#), [dosa](#), [pongal](#), [paniyaram](#), and [kollukattai](#). This is my mom (amma) recipe she makes the best hotel style coconut chutney at home. You can make a lot of variations like onion coconut chutney or [mint coconut chutney](#) or peanut coconut chutney or coriander coconut chutney. I love thengai chutney because of its strong coconut flavor. I

also add roasted gram, garlic, ginger, tamarind and green chilly. Though it tastes good after grinding. The tempering with mustard seeds, urad dal, asafoetida and curry leaves makes the chutney more flavorful and tasty. Coconut chutney can be made with frozen or fresh coconut. **Do not use dry dessicated coconut.**

You can make two ways of coconut chutney, one is thick version called Getti Chutney while other is thin version and here is the recipe.

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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Coconut chutney / Thengai Chutney is a simple and quick to make flavorful chutney that goes well with idly or dosa or paniyaram or pongal.

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Recipe type: chutney

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{1}{2}$ cup of Coconut (grated), I used frozen coconut
- Handful of Roasted Gram (Pottukadalai)
- 2 Green Chilly
- 1 Garlic Clove (big)
- Small Piece of Ginger
- Pinch of Tamarind
- Salt to taste
- To Temper
- 2 Tsp of Oil (Gingelly Oil)
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Pinch of Asafoetida
- Few Curry Leaves

Instructions

1. In a blender, add coconut, green chilly, garlic, ginger, roasted gram, tamarind, salt and water. Grind it to a smooth paste. (Add water depends on what consistency you want). Transfer this chutney to a bowl.
2. Heat a pan with oil, add mustard seeds, urad dal, asafoetida and curry leaves, after it pops up, give a swirl and immediately pour the tempering on to the chutney. Mix it well and serve the chutney with idly or

dosa or paniyaram or pongal.

Notes

Make thin or thick chutney as per your preference by adjusting water.

Adjust the number of green chilly according to your taste.

You can temper with red chilly for more flavorful chutney.

You can make lot of variations by adding coriander leaves or mint leaves or peanuts or onions.

Add less amount of tamarind otherwise it reduces the spicy taste of chilly.

If you don't like garlic, just add ginger alone.



tags: [coconut chutney](#), [thengai chutney](#), [coconut chutney recipe](#), [how to make coconut chutney hotel style](#), [how to make coconut chutney](#), [how to prepare coconut chutney](#), [restaurant style coconut chutney](#), [south Indian coconut chutney](#), [thengai chutney recipe](#), [side dish for idly dosa](#), [chutney recipes for idly dosa](#).