

Bombay Chutney Recipe / Side dish for idly dosa



BoMbAy ChUtNeY

Bombay Chutney or Besan chutney is a very simple and quick to make chutney for idly and dosa. Did you get bored with usual coconut chutney or tomato chutney ? Try this easy chutney with the basic and available ingredients in your pantry. This is my mom's signature dish, she used to make this bombay chutney often as a side dish for idly, dosa, chapathi or poori. Bombay chutney is really delicious in taste and smells so good with fennel seed flavoring. Try this bombay chutney recipe at home and enjoy with idly and dosa.

How to make bombay chutney at home

Ingredients for Bombay Chutney Recipe

Preparation Time: 10 mins Cooking Time: 20 mins Serves: 4

- Handful of Fried bengal Gram (Pottukadalai), about 1/3 cup
 - 1 Big Onion, Sliced
 - 3 Small Tomatoes, Chopped
 - 1 Red Chilly
- 1/2 Tsp of Sombhu (Fennel seeds)
 - 5 Curry Leaves
 - 1 Green Chilly
- 3 Garlic Cloves + 1/2" Inch Ginger, made into paste with mortar and pestle
 - 1/2 Tsp of Turmeric Powder
 - 2 Tsp of Coriander Powder
 - 1 Tsp of Red Chilly Powder
 - 1/4 Tsp of Garam Masala
 - Pinch of Asafoetida
 - Salt to taste

Method for Bombay Chutney Recipe

- In a mixie, grind fried bengal gram to a fine powder. Add enough water about 1.5 cups to it and make a batter. Keep it aside.
- Heat a pan with oil, when it is hot, add mustard seeds, urad dal, red chilly, fennel seeds and curry leaves. After it pops up, add asafoetida, onion, green chilly, saute it for few mins until it turns golden brown.
- Add ginger garlic paste, fry until the raw smell vanishes. Add tomatoes, fry until it turns mushy.
- Add turmeric powder, coriander powder, red chilly powder and garam masala, fry for few secs.
- Add 1.5 cups of water, bring them to boil. When it starts boiling, add the roasted gram batter, mix well. Cook it until it turns thick and raw smell goes off. Add coriander leaves and turn off the flame.
- Serve bombay chutney with hot idly, dosa, chapathi or poori.

Tips

- Chutney will turn thick after it cools down so don't cook the chutney for long time.
- If your chutney turns thick, add little water and heat it for mins.
 - You can use besan flour in place of fried gram flour.
 - You can skip garam masala, if you dont like.



Besan Chutney

Tags: [Bombay chutney](#), [bombay chutney recipe](#), [how to make bombay chutney at home](#), [prepare bombay chutney](#), [instant sambar](#), [chutney recipe for idly and dosa](#), [besan chuntney](#), [kalaimavu curry](#), [healthy alternative to poori masala](#), [besan subzi](#).

Vallarai Keerai Chutney Recipe / Vallarai Thuvaiyal

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Vallarai
Thogayal

Vallarai Thuvaiyal / Vallarai Keerai Chutney Recipe is very simple to make dish, it goes well with rice or idly or dosa.

Vallarai keerai also called Indian pennywort is good for kids to enhance memory power and eye power. This wonderful herb is used to treat skin diseases, high blood pressure and controls blood sugar level. Also it helps in blood circulation and prevents premature ageing. You can make lot of recipes with vallarai (Brahmi) like vallarai sambar or vallarai rasam or kootu. Try this simple yummy vallarai thuvaiyal for rice.

Try my other thuvaiyal Recipes

1. [Pudhina Thuvaiyal](#)
2. [Pirandai Thuvaiyal](#)

Ingredients for Vallarai Keerai Chutney Recipe

- 1 Cup of Vallarai keerai
- Handful of Urad Dal
- Few Curry Leaves
- 2 Big Red Chillies
- 6 Pieces of Coconut
- Grape Size of Tamarind
- 1/4 Tsp of Asafoetida
- 4 Garlic Cloves
- Salt to taste

Method for Vallarai Keerai Chutney Recipe



- Heat oil in a pan, add the vallarai leaves, saute this few mins and transfer this leaves to a plate. Allow it to cool.
- Heat the same pan with oil, add red chillies, garlic cloves, asafoetida, curry leaves, saute this few mins.
- Add urad dal, saute this until it turns light brown colour.
- Add tamarind, coconut, fry this for few mins and transfer it to a plate and allow it to cool.
- Grind all the ingredients along with salt and water.
- Transfer the chutney to the serving bowl.

Tips

- You can add green chilly instead of red chilly for spicy taste.
- If you want, you can temper it with oil and mustard seeds.
- You can use this keerai to make sambar or rasam or kootu.

Vallarai Keerai Chutney



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Tags: [vallarai keerai](#), [vallarai keerai chutney](#), [vallarai keerai chutney recipe](#), [vallarai thuvaiyal](#), [vallarai keerai thogayal](#), [Indian pennywort chutney](#), [how to make vallarai keerai thogayal](#), [prepare vallarai chutney](#), [memory power boosting green chutney](#), [thuvaiyal recipes](#), [tamil healthy recipes](#).

Pudhina Thogayal / Mint Chutney



Pudhina Thogayal (Mint Chutney Recipe without coconut) is a tasty and flavourful chutney that goes well with hot idly or dosa or even chapathi. This mint chutney has no coconut, no onion and no tomato in it. This pudhina chutney is without seasoning, so you can spread it in bread to make sandwiches. To make pudhina thogayal recipe, you need mint leaves. Other ingredients are garlic and ginger which adds a different twist, tamarind adds little tangy taste which complements well with mint chutney. Addition of urad dal and bengal gram gives thickness to this chutney. Serve this easy pudhina thogayal (Mint Chutney) for idly or dosa or pongal or

chapathi or in bread sandwiches.

Ingredients for Mint Chutney

- 3 Cups of Mint Leaves
- 3 Tsp of Urad Dal
- 3 Tsp of Chana Dal
- 3 Red Chillies
- Small Tamarind Ball (Grape Size)
- 4 Garlic Cloves
- 1/2 Inch Ginger
- Few Curry Leaves
- Salt to taste
- Oil as needed

Method For Pudhina Thogayal

- Heat a pan with oil, add red chillies, urad dal, channa dal, saute this for few mins, until it changes to light brown color. Transfer this to a plate.
- Heat the same pan with oil, add garlic, ginger, saute this for mins, add tamarind, curry leaves and mint leaves, saute this until it shrinks in size. Transfer this to a same plate. Let it cool down for few mins.
- Grind everything to a little coarse paste along with little salt and water. Transfer it to a serving bowl.
- Serve this chutney for hot idly or dosa or even you use it for sandwiches.

Tips

- You can add coconut while sautéing, but differs in taste.
- For spicy taste, I used red chillies, you can use green chillies instead.
- Adding tamarind adds tangy taste, that complements well with mint chutney.

Tags :mint chutney, mint chutney recipe, pudhina chutney, pudhina chutney recipe, pudhina thogayal, how to make pudhina thogayal, make mint chutney, prepare pudhina thogayal, thogayal recipes, south indian mint chutney, chutney varieties, side dish chutney for idly dosa, chutney without coconut., make pudhina chutney