

# 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.

Also check my other chutney recipes

- [Onion tomato chutney](#)
- [Spicy Onion Garlic Chutney](#)
- [Tomato chutney](#)
- [Mint chutney](#)
- [Peanut chutney](#)
- [Carrot Chutney](#)
- [Bombay Chutney](#)

## How to make coconut chutney recipe (hotel style)

HOW TO MAKE COCONUT CHUTNEY RECIPE (HOTEL STYLE)



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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.

Author: Gayathri Ramanan

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](#).

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## **Cucumber Tomato Sandwich Recipe / Picnic Sandwich**



## Mayo Cucumber Tomato Sandwich

Cucumber tomato sandwich recipe is a easiest and quick to make, filling sandwich for breakfast or snacks. You can also take this sandwich for picnics. Even beginner or bachelor can make this go-to sandwich to office by wrapping them in aluminum foil. Here I used whole wheat bread, you can use any bread of your choice. I have seen this kind of sandwiches in many bakeries in India where they use butter / mayo, tomato, cucumber, salt and pepper. I already posted Indian version of [tea sandwich](#). Try this easy sandwich and include fresh veggies in you diet.

# How to make Cucumber Tomato Sandwich Recipe

Cucumber Tomato Sandwich Recipe / Picnic Sandwich Recipe



[Save Print](#)

Prep time

5 mins

Cook time

5 mins

Total time

10 mins

Cucumber Tomato Sandwich Recipe is a easiest and quick to make, filling sandwich for breakfast or snacks. You can also take this sandwich for picnics. Serve this cucumber tomato sandwich with potato chips and soda.

Author: Gayathri Ramanan

Recipe type: Sandwich

Cuisine: American

Serves: 1

Ingredients

- 2 Whole Wheat Bread
- 6 Slices of Cucumber
- 5 Slices of Tomato
- 1 Tbsp of Butter (Unsalted)

- Salt and Black Pepper Powder to taste
- 2 Tbsp of Vegannaise / Mayonnaise

## Instructions

1. Wash and finely slice the cucumber and tomato.
2. Apply a tsp of butter evenly on single side of every bread and toast it in a toaster till golden brown.
3. Trim the edges of bread, if you want.
4. Place the bread in a plate, spread the eggless mayo on single side of both the bread, arrange the cucumber and tomato slices.
5. Add salt and pepper powder to taste.
6. Place the other bread on top and lightly press it.
7. Cut the sandwich diagonally or vertically while serving.
8. Serve this cucumber tomato sandwich with potato chips and soda.

## Notes

You can use any bread of your choice.

You can use ghee (clarified butter) in place of butter.

If you have mint chutney, you can spread it bread in place of mayo for healthy version.



Tags: [cucumber tomato sandwich recipe](#), [cucumber sandwich](#), [tomato sandwich](#), [easy breakfast sandwich](#), [picnic sandwich](#), [healthy sandwich](#), [sandwich recipe for kids](#), [bachelor sandwich ideas](#), [how to make cucumber tomato sandwich recipe](#), [prepare tea sandwich](#), [Indian easy breakfast recipe](#)

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## [Coconut Idly Podi / Thengai](#)

# Podi Recipe



Coconut Idly Podi / Coconut Milagai Podi / Thengai podi recipe is a dry spice powder with a combination of dals, red chilly, garlic and coconut. This coconut spice powder is a flavorful, simple instant powder which we always have in our pantry. They are so aromatic and tasty because of coconut and other spices in it. This is an authentic coconut idly podi recipe which I

learned from my mother-in-law. Don't get confused with idly milagai podi which is a different recipe, I will share it later. You can have this coconut podi with [idly](#) or [dosa](#) or [upma](#) or plain rice with sesame oil / ghee.

## How to make Coconut Idly Podi / Thengai Podi Recipe

Coconut Idly Podi / Thengai Podi Recipe



[Save Print](#)

Prep time

5 mins

Cook time

15 mins

Total time

20 mins

Coconut Idly Podi / Thengai Podi Recipe is a simple and flavorful recipe. It is a great accompaniment for idly, dosa, upma and rice.

Author: Gayathri Ramanan

Recipe type: Homemade

Cuisine: Indian

Serves: 3

Ingredients

- 1 Cup of Toor Dal
- 1 Cup of Urad Dal
- 1 Cup of Freshly Grated Coconut or Dry Desiccated Coconut
- $\frac{1}{2}$  Cup of Coriander (Dhaniya)
- 1 Cup to 1 and  $\frac{1}{4}$  Cup of Red Chilly
- 10 Garlic Cloves
- $\frac{1}{4}$  Tsp of Asafoetida
- Salt to taste

## Instructions

1. Heat a pan, dry roast all the ingredients except red chilly, garlic, asafoetida and salt, till they turn golden brown color and aroma arises. Once it done, turn off the flame. Heat a pan with oil, roast the red chilly, asafoetida and garlic, till they turn golden brown color.
2. Let it cool down for 5-10 mins.
3. In a mixie, grind all the ingredients together and salt to a fine powder. Store it in an airtight container.
4. Serve it with idly or dosa or upma or rice with gingelly oil.

## Notes

Always store it in an airtight container.

To increase shelf life, use only dry spoon.

Adjust the number of red chilly according to your taste



# Thengai Podi

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Tags: [Coconut Idly Podi](#), [Thengai Podi Recipe](#), [coconut idly podi recipe](#), [thengai podi recipe](#), [idly podi recipe](#), [podu recipe](#), [side dish for idly dosa](#), [thengai milagai podi](#), [spiced coconut powder](#), [chutney powder](#), [thavana podi.](#), [coconut spice powder](#), [Coconut podi brahmin Style](#), [coconut podi](#), [thengai podi](#), [side dish for idly dosa](#)