

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)



[Save Print](#)

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](#).

[Easy Paruppu Thogayal Recipe](#) [/ No coconut dal Chutney](#)



Paruppu Thogayal / paruppu thuvaiyal / dal chutney without coconut is a very simple and delicious side dish that you can make a quick-lunch with [rasam](#) and appalam. Rasam and paruppu thuvaiyal is a yummy combo, everyone likes it, my favourite too. This is my mom's recipe, I love to eat this thuvaiyal with white rice, ghee and appalam. This easy paruppu thogayal recipe has no coconut in it, if you want you can add it. Try this you will love it.

How to make Paruppu Thogayal Recipe

Easy Paruppu Thogayal Recipe / No coconut dal Chutney



[Save Print](#)

Prep time

10 mins

Cook time

5 mins

Total time

15 mins

Easy paruppu thogayal recipe / dal chutney without coconut is a simple and delicious dish goes well with rasam rice and appalam.

Author: Gayathri Ramanan

Recipe type: Chutney

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{1}{4}$ Cup of Toor Dal
- 2 Red Chilly
- $\frac{1}{4}$ Tsp of Black Pepper
- 1 Small Garlic
- Pinch of Asafoetida
- Salt to taste
- 2 Tsp of Oil

Instructions

1. Heat oil in a pan, roast the toor dal till it turns golden brown. Keep it aside.
2. In the same pan, add oil, red chilly, garlic, black pepper and asafoetida, fry them till it turns slight brown colour.
3. Allow it to cool for 10 mins. Grind it with water and salt to a chutney consistency.
4. Serve with rasam rice and hot appalam.

Notes

If you want coconut, you can add it.

If you dont like garlic, just skip it.

©foodybuddy.net



Dal chutney without coconut

Tags: [paruppu thogayal recipe](#), [paruppu thogayal](#), [easy paruppu thogayal recipe](#), [no coconut thogayal](#), [no coconut dal chutney](#), [toor dal thogayal](#), [paruppu thuvaiyal recipe](#), [thuvaiyal recipe](#), [south indian thuvaiyal](#), [paruppu thuvaiyal iyer](#)

[Bombay Chutney Recipe / Side dish for idly dosa](#)



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.

©foodybuddy.net



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, kadalaimavu curry, healthy alternative to poori masala, besan subzi.