

Epic Bite: Professional Chutney Collection

1. Kale Chane ki Chutney

INGREDIENTS:

- 2 tbsp Oil
- 5 Garlic cloves
- 1 inch Ginger
- 1 cup Soaked chana (cooked)
- 1 tsp Black salt
- 5 Chillies
- 1/2 tsp Salt
- 1 tsp Chat masala
- 1/2 cup Fresh coriander
- 1 tbsp Lemon juice

METHOD:

1. Heat oil and sauté garlic, ginger, and chilli.
2. Add cooked chana and sauté briefly.
3. Cool the mixture.
4. Blend with remaining ingredients until smooth.

2. Bihari Khatai Chutney

INGREDIENTS:

- 2 tbsp Oil
- 5 Garlic
- 20 Light Green chillies
- 1/2 cup Green coriander
- 2 tbsp Amchur powder
- 1 tsp Salt

METHOD:

1. Sauté garlic, green chilli, and coriander in oil.
2. Cool well.
3. Blend with amchur powder and salt until smooth.

3. Baigan ki Chutney

INGREDIENTS:

- 1 Baigan
- 1 Tomato
- 1 tbsp Oil
- 5 Garlic
- 1 inch Ginger
- 4 Chillies
- 1 tsp Chat masala
- 1/2 cup Fresh coriander
- 1 tbsp Lemon juice

METHOD:

1. Grill/roast tomato and baigan.
2. Sauté garlic, ginger, and chillies in oil.
3. Blend roasted vegetables and aromatics with remaining ingredients.

4. Dry Peanut Chutney

INGREDIENTS:

- 1 tbsp Oil
- 1 tsp Zeera
- 1/2 cup Dry peanut
- 5 Green chillies
- 1 Onion
- 1/2 tsp Salt
- 1/2 cup Fresh coriander

METHOD:

1. Heat oil and add zeera.
2. Roast peanut, chilli, and onion.
3. Blend with salt and fresh coriander until coarse.

5. Pineapple Chutney

INGREDIENTS:

- 1 tsp Saunf, Zeera, Black pepper each
- 3 slices Pineapple
- 1 tbsp Sugar
- 5 Garlic
- 1 tsp Black salt, Chat masala each
- 1 inch Ginger
- 2 Red chillies, Green chillies

METHOD:

1. Dry roast spices.
2. Caramelize pineapple slices with sugar.
3. Blend everything together until smooth.

6. Amala Chutney

INGREDIENTS:

- 4 Steam amla
- 2 Green chillies, 1 inch Ginger, 5 Garlic
- 1 tbsp Gud
- 1 tsp Black salt, Chat masala each
- 2 tbsp Lemon juice
- 1 cup Fresh coriander
- 2 tbsp Oil, 1 tsp Black till, 1 tbsp White till, Hing (pinch)

METHOD:

1. Steam the amla.
2. Prepare tempering with oil, till, and hing.
3. Blend all ingredients with tempering.

7. Raw Mango Chutney

INGREDIENTS:

- 1 Raw mango
- 1/2 cup Pudina, 1/2 cup Fresh coriander
- 1 Onion, 5 Green chillies
- 1 tsp Chat masala, 1 tsp Black salt

METHOD:

1. Combine all ingredients.
2. Blend into a fine chutney.

8. Aloo ki Chutney

INGREDIENTS:

- 1 big Boiled potato
- 2 tbsp Lemon juice, 5 Garlic, 1 inch Ginger
- 1/2 cup Fresh mint, 1/2 cup Fresh coriander
- 1 Red chilli (dry), 1 tsp Black salt, 1 tsp Chat masala, 1 tsp Zeera
- 2 tbsp Mirchi ka achar

METHOD:

1. Blend boiled potato with herbs, spices, and pickle.
2. Adjust seasoning to taste.

9. Dill Chutney

INGREDIENTS:

- 1 Tomato, 5 Garlic, 1 inch Ginger, 1 Onion, 5 Chillies
- 2 tbsp Black chana, 1 tsp Black salt, 1 tsp Roasted zeera, 1 tsp Chat masala
- 1/2 cup Fresh coriander, 1 tbsp Lemon juice
- 1/2 cup Fresh dill, Hing (pinch), 1 tbsp Oil

METHOD:

1. Sauté tomato, aromatics, and chana in oil.
2. Cool and blend with remaining ingredients.

10. Walnut Chutney

INGREDIENTS:

- 1/4 cup Roasted walnut
- 1/2 inch Ginger, 5 Garlic
- 1/2 cup Fresh mint, 1/4 cup Green coriander
- 5 Green chillies, 1 tsp Black salt, 1 tsp Chat masala, 1 tbsp Lemon juice
- 2 tbsp Curd

METHOD:

1. Blend all ingredients into a smooth paste.

11. Angoor (Grape) ki Chutney

INGREDIENTS:

- 100g Angoor, 5 Green chillies
- 1 tsp Black salt, 1 tsp Chat masala, 1 tsp Zeera powder
- 1 Green cardamom, 1 tbsp Saunf
- 1/2 inch Ginger, 5 Garlic, 1/2 cup Mint, 1/2 cup Fresh Coriander, 2 tbsp Lemon juice

METHOD:

1. Combine all ingredients.
2. Blend until smooth.

12. Kundroo Chutney

INGREDIENTS:

- 100g Kundroo
- 1/2 cup Mint, 1/2 cup Fresh Coriander, 5 Green chillies
- 1/2 inch Ginger, 5 Garlic
- 1 tsp Chat masala, 2 tbsp Lemon juice, 1 tsp Black salt

METHOD:

1. Blend all ingredients together.

13. Nimboo ki Chutney

INGREDIENTS:

- 2 tbsp Oil, 1 tsp Ajwain, 1 tsp Kalonji
- 100g Lemon peel
- 1 tsp Coriander powder, Zeera powder, Saunth powder, Black salt
- 1 tbsp Kashmiri red chilli powder, 50g Sugar, 100g Gud

METHOD:

1. Heat oil and temper with ajwain/kalonji.
2. Add lemon peel and cook with spices, sugar, and gud.
3. Cook until jam-like.

14. Garlic Chutney

INGREDIENTS:

- 1/2 cup Dry peanut, 1/4 cup Dry coconut
- 5 Garlic, 1 tbsp Zeera, 1 tbsp Till
- 1 tbsp Red chilli powder, 1 tsp Salt, Hing (pinch)

METHOD:

1. Dry roast peanuts, coconut, garlic, zeera, and till.
2. Grind with remaining spices.

15. Pyaz (Onion) ki Chutney

INGREDIENTS:

- 1 cup Green onion, 1/2 cup Mint, 1 Apple
- 1/2 tsp Salt, 1 tbsp Chat masala, 1 tbsp Amchur powder, 1 tsp Zeera powder
- 1/2 inch Ginger, 5 Garlic, 5 Green chillies

METHOD:

1. Blend all ingredients until smooth.

16. Pudina Thovayal

INGREDIENTS:

- 2 tbsp Oil, 10 Green chillies, 2 Red chillies
- 1/2 inch Ginger, 2 tbsp Urad dal, 2 Lemon size Imli
- 1/2 cup Pudina, 1/2 cup Coriander leaf, 10 Curry patta, 1 tsp Salt

METHOD:

1. Sauté chillies, ginger, dal, and curry leaves in oil.
2. Blend with imli, herbs, and salt.