

## Recipe

### Panchamrut Chutney

## By

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## Ingredients

- Peanuts - 1/2 cup
- Sesame seeds - 1/2 cup
- Grated fresh coconut - 1/2 cup
- Green chillies chopped - 3-4
- Maharashtrian goda masala/ kala masala - 2 tsp
- Asafoetida/ hing - 1/4 tsp
- Tamarind - 1/4 cup
- Mustard seeds - 1/2 tsp
- Jaggery - 2-3 tbsp
- Oil - 1 tbsp
- Salt to taste

## Preparation

1. Dry roast the sesame seeds and peanuts separately and crush them preferably in a mortar pestle into a coarse powder.
2. Soak the tamarind into some hot water to make tamarind juice.
3. In a pan, heat some oil. Add mustard seeds.
4. When the mustard seeds splutter, add chopped green chillies and asafoetida or hing.
5. Add sesame seed powder, crushed peanuts, coconut and mix together.
6. Then add salt, tamarind juice, jaggery and mix well.
7. Let this cook for sometime. Serve this with varan- bhaat, toop limbo.

## Serves

4 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**