

# Indian Platter with Tamarind Chutney

This authentic and flavourful Tamarind Chutney is a great addition to our Indian Platter

**Serves:** 6

**Time:** 20 minutes

**Difficulty:** Medium



## INGREDIENTS

- **Shore Mariner Indian Platter**
- 1/2 Cup tamarind, seedless
- 1/2 Cup dates, seedless
- 2 Cups water
- 1/2 Cup jaggery or dark brown sugar
- 1 Teaspoon coriander powder
- 1/2 Teaspoon cumin powder
- 1/2 Teaspoon ginger powder
- 1 Teaspoon red chili powder
- Salt to taste

## METHOD

- In a large pan mix the tamarind, dates, jaggery and water. Boil for 10 minutes
- Add the coriander, cumin, ginger powder, red chili powder and salt. Mix well and mash the tamarind and dates. Simmer for 2 minutes
- Allow the mixture to cool completely, transfer the mixture to a blender and blend to a smooth puree texture
- Strain the puree into a serving dish, discard any residue and pulp
- Cook Indian platter as per pack instructions

## COOKING TIP:

- Refrigerate in a glass jar for up to a month