RECIPE

TITLE: Rich Date and Tamarind Chutney (Khajur Imli)

FROM: The Wilds Cafe kitchen (with the help of Grok)

INGREDIENTS	
1 cup deseeded dates	1 tsp roasted cumin powder
1/2 cup tamarind paste	1 tsp chaat masala
1/2 cup jaggery (or brown sugar)	1/2 tsp black salt
2 cups water	1/2 tsp chilli powder

DIRECTIONS

1. Boil the dates, tamarind and jaggery in the 2 cups of water for 10-15 minutes, until the dates are completely soft.
2. Allow the mixture to cool down completely.
3. Blend into a completely smooth paste.
4. Strain through a mesh sieve to remove any fibre.
5. Stir in the cumin powder, chaat masala, black salt and chilli powder.

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NOTES

Sweet and tangy, I didn't know this was so easy to make. Don't substitute the black salt for anything else. It has its own flavour profile.

With love, Angela

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