RECIPE

TITLE: Fiery Garlic Chutney (Lasan)

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

INGREDIENTS	
15 - 20 large garlic cloves	1 tsp cumin seeds
5 - 6 dried red chillies, soaked	1 tbsp lemon juice
in warm water for 20 min	Salt to taste
(or 2 tbsp Kashmiri	
chilli powder)	1-2 tbs water, if needed

DIRECTIONS

1. Drain the soaked red chillies (if using whole ones).
2. Put the garlic, chillies (or chilli powder), cumin seeds, lemon juice and salt into a small grinder jar.
3. Grind into a thick, smooth paste, adding only 1-2 tbsp water if necessary to get the blades moving.

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NOTES

This was an incredible, fiery paste that could be used with anything. While strong in flavour, it wasn't so terribly hot but use sparingly until you know your palate can take it.

With love, Angela

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