

Thosai sambol

coconut and tamarind sambol

Anyone who tries this dish loves it. This is a wet sambol, served runny. It can accompany any main meal and I like to add it to cheese and tomato sandwiches.

45 g (1½ oz) tamarind pulp
1 cup warm water
4 green chillies
2 cloves garlic, crushed
1 tablespoon crushed ginger
½ teaspoon ground turmeric
1 teaspoon salt
1 cup desiccated (shredded)
coconut – about 75 g (2½ oz)

Soak tamarind pulp in water for 10 minutes. Strain it, discarding pulp.

Place chillies, garlic and ginger in a food processor and pulse into a paste (some processors won't blend very small amounts: if you have trouble you may have to pound using a mortar and pestle). Add turmeric, salt and coconut. Process. Add tamarind liquid to food processor and mix well.

This sambol keeps in the fridge for a week.

Serves 6.

