

Tamarind-Yogurt Chutney *World Vegetarian* by Madhur Jaffrey, page 678

Here tamarind and yogurt are combined but not thoroughly mixed, leaving swirls of white in the chocolate brown. Serve small dollops over warm boiled potatoes, grilled/fried eggplant, or boiled chickpeas. It's heavenly.

For the Tamarind:

2/3 cup thick tamarind paste
1/2 teaspoon salt, or to taste
Freshly ground black pepper
1/2 to 2/3 cup sugar
1/4 teaspoon cayenne, or to taste
1 1/2 teaspoons ground roasted cumin seeds
1 teaspoon finely minced fresh ginger
1 tablespoon finely chopped fresh mint

For the Yogurt:

1/2 cup plain yogurt
1/8 teaspoon salt
Freshly ground black pepper
1 tablespoon finely chopped fresh cilantro
1/2 to 1 teaspoon finely chopped fresh hot green chile
1 teaspoon sugar

For garnish:

1 mint sprig

Combine all the ingredients for the tamarind and mix well. Taste for the correct balance of seasonings, especially salt and sugar, adding more of what you need.

Put the yogurt in a bowl. Beat lightly with a fork until light and creamy. Add the salt, pepper, cilantro, chile, and sugar and mix well.

To serve, put half of the tamarind chutney into a clear bowl. Pour half of the yogurt over the top. Pour the remaining tamarind chutney over the yogurt. Now take the rest of the yogurt and arrange it in a large dollop on top of the tamarind. Plunge a table knife straight down in the center of the bowl, then move the knife outward in concentric circles once and remove it. You should have swirls of white and brown. Garnish with the mint sprig and serve. You could also chill before serving.

Serves 6