



## Kerala Style Mango Chutney Crab Curry (courtesy of @lelittlegourmand)

Serves 4

Prep Time: 2 hours

### Ingredients For Roasted Coconut Paste

1 tsp coconut oil	1/4 tsp fennel seeds
1 cup freshly grated coconut	1/2 tsp turmeric powder
4-6 shallots	2 sprigs curry leaves
1 tsp black pepper corns	1 tsp coriander powder
1 tsp red chilli powder	

### Ingredients for Curry

4 lamu mud crabs cleaned and cut into pieces	1 tsp ginger crushed	2 tbsp garam masala
6-8 shallots	6 garlic cloves	2-3 pieces of kokkam
1/2 tsp turmeric powder	3-4 green chillies	1/4 cup coconut cream
1 tsp red chilly powder	1 tsp coconut oil	salt as per taste
1 tsp freshly ground pepper corns	1/2 cup freshly grated coconut	water as required
	4 tbsp Jars of Goodness mango chutney	

### Ingredients For Tempering

1 tsp coconut oil	1/4 tsp mustard seeds
A few curry leaves	1/4 tsp fenugreek seeds
2 dried red chillies	1-2 shallots, finely chopped

### **METHOD**

Dry roast all ingredients for the coconut paste in a pan & blend. Set aside.

Soak kokkam in warm water for 5 mins.

Take a copper pot, pour oil and add shallots, ginger, garlic, curry leaves, slit green chillies, turmeric powder, pepper, red chilly powder. Allow to Saute for 3-5 mins and add crabs, water, salt and the kokkam water. Allow it simmer for 8- 10 mins on a medium flame. Add the Mango Chutney and stir.

Add the roasted coconut paste with water as needed and cook on med- high flame for 10-12 mins.



Add freshly ground garam masala and cook for another 2-3 mins.

In another pan for tempering, put coconut oil, after it heats up add mustard seeds and allow it to crackle, add fenugreek seeds, shallots, red chillies, curry leaves and pour it into the gravy. Serve