Monsoon Coast Curried Spread
Deliciousversatilespreadtoservewithrawvegetables,crackers,orusein
sandwiches/wraps.
This recipe works well really with any Monsoon Coast spice blend. We love Moghul
Curry, Monsoon Balti, Arabian Baharat or Tobago Habanero Curry for a hot version.
Ingredients:
1/3 cup raw peeled almonds
1/3 cup raw sesame seeds
1 can chickpeas, drained and washed
small bunch fresh Cilantro, roughly
chopped
4-5 TBL fresh lemon or lime juice
2 cloves garlic (to taste)
5-6 TBL Olive oil
1/2 tsp salt or to taste
1-3 tsp your favourite Monsoon Coast
spice
SpicesUsed: MoghulCurryDurban
CurryKowloonCurryMonsoon
TandooriTobagoHabaneroCurry
Instructions:
1 - Gently roast almond and sesame over a medium heat until
golden brown. Cool.
2 - Toss the roasted nuts into a food processor and process until
fine.
3 - Add rest of ingredients in and process until smooth. You will
have to take breaks and use a spatula to bring the remains down
from the sides. Add water or more oil if it is too thick.
4 - Can be refrigerated for a few days.