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FOOD ~ WINE ~ TRAVEL



Churri (Indian Yoghurt & Herb Sauce)

Churri is the traditional accompaniment to Indian biryani and roasted meats, the fresh herbs and tangy yoghurt and buttermilk brighten up the slow-cooked meat and rich onion. Churri keeps well in the fridge for a day or 2, after that the freshness of the herbs and ginger start to dull.

Makes about $\frac{2}{3}$ cup



INGREDIENTS

- 1½ tablespoons chopped mint
- 1½ tablespoons chopped coriander
- ½ teaspoon finely grated ginger
- 1 medium green chilli, seeded and finely chopped
- ¼ cup plain natural yoghurt
- ¼ cup buttermilk
- ¼ teaspoon freshly ground cumin seeds
- Pinch salt flakes

METHOD

1. Blitz mint, coriander, ginger, chilli, yoghurt and buttermilk together.
2. Taste and stir in salt.
3. Transfer to a serving bowl and sprinkle with cumin.