

Satini Coco-Pistas: The Nostalgic Taste of Mauritius



Ingredients



- ☐ 1 cup freshly grated coconut
- ☐ 1/2 cup roasted and salted peanuts, chopped
- ☐ 2 green chilies, finely chopped
- ☐ 1 tablespoon lemon juice
- ☐ 1/4 teaspoon ground cumin
- ☐ 1/4 teaspoon ground coriander
- ☐ Salt to taste
- ☐ 2 tablespoons chopped cilantro (optional)

Directions

- 1 In a blender, combine the grated coconut, chopped peanuts, green chilies, lemon juice, cumin, coriander, and salt.
- 2 Blend all the ingredients well until evenly combined.
- 3 Garnish with chopped cilantro
- 4 Serve the Satini Coco Pistas as a condiment or side dish with rice, curries, or other Mauritian dishes.