

Fruity Nut Raita

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This cooling yoghurt is perfect for serving with any hot curry dish in order to cool it down. You could also dollop it onto naan bread or serve it with a side dish such as an onion bhaji for a delicious meal.

Ingredients:

750g plain natural yoghurt
1 tbsp. chopped pistachio nuts
1 tbsp. flaked almonds
2 tbsp. chopped cashew nuts
Pinch of salt
1 tsp. sugar
2 tbsp. raisins soaked in orange juice for half an hour

Directions:

1. Mix all ingredients together in a bowl and cover, then chill until needed.

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