

# SPICED SATTU BUTTERMILK/MATTHA

Serves : 2

## Ingredients:

- ▶ 2 tbsp sattu powder
- ▶ 3 tbsp fresh A2 organic curd
- ▶ 2 cups water
- ▶ Black pepper a pinch.
- ▶ 1/4 tsp roasted cumin/jeera powder
- ▶ Pink salt to taste
- ▶ 1 tsp Lemon juice

## Method:

1. Whisk the curd till smooth.
2. Add all the ingredients to the yoghurt.
3. Dilute with water. Some prefer my buttermilk thin, so add water accordingly.
4. Serve immediately. You could also refrigerate and serve later.

## For garnish:

- ▶ Finely chopped coriander and mint leaves
- ▶ You can also add 1/2 tsp. finely grated ginger if it suits you
- ▶ You can also make simple version with just cumin powder and pink salt added to curd and water.
- ▶ Some people like to add a tempering of mustard seeds and curry leaves in oil to their buttermilk.

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