

Gram Flour Dumplings Curry

Written by W.J.Pais

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1, 1/4	Teacup	Chana Atta = Gram Flour	For the Dumplings
1/2	Teaspoon	Chilly Powder, Red	For the Dumplings
1/2	Teaspoon	Salt	For the Dumplings
1/8	Teaspoon	Turmeric Powder	For the Dumplings
3	Tablespoon	Curds	For the Dumplings
3	Tablespoon	Cooking Oil	For the Dumplings
1	Teacup	Curds	For the Curry
1	Tablespoon	Chana Atta = Gram Flour	For the Curry
1/4	Teaspoon	Turmeric Powder	For the Curry
1/4	Teaspoon	Chilly Powder, Red	For the Curry
1	Tablespoon	Coriander Powder	For the Curry
1	Teaspoon	Salt	For the Curry
2	Tablespoon	Cooking Oil	For the Curry
1	Teaspoon	Jeera/Cumin Seeds	For the Curry
1/2	Teaspoon	Mustard Seed	For the Curry
1/8	Teaspoon	Asafetida (Hing)	For the Curry
4	Whole	Chillies Red Dry	For the Curry
1	Nos	Bay Leaves /Tejpatta (Dry Form of Curry Leaf)	For the Curry
1	Nos	Cardamoms	Black, Optional,
1/2	Teaspoon	Paprika	For the Curry

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Tablespoon

Coriander Leaves (Kothmeeth) Chopped, for garnish

Method.

For the Dumplings

1. Mix all the ingredients in a mixing bowl and make soft dough. A little amount of water can be used if needed. At this point the dough will be a little sticky; wetting your fingers with oil or water will help.
2. Divide the dough into 4 or 5 parts and roll each one between your palms into a long smooth log. Each log should be approximately 5 inches in length and $\frac{3}{4}$ inches in diameter. You will need to oil your palms to prevent the dough from sticking.
3. Bring 3 cups of water to a boil in a large pot. Gently drop the Dumpling logs into the boiling water and cook until they begin to float up to the surface. This should take about 4 to 5 minutes.
4. Remove the cooked Dumpling logs from the water and let them cool.
5. Slice the logs into approx. $\frac{3}{4}$ inch pieces. Set the Dumplings (Gatte) aside.

For The Curry

1. Mix yogurt and gram flour into a smooth paste.
2. Add turmeric, chili powder, and coriander powder to the yogurt paste.
3. Pour the oil into a saucepan over medium heat. A quick tip: Test the heat by adding one cumin seed to the oil. If the cumin seed splatters immediately, the oil is ready!
4. Add the cumin seeds, mustard seeds, and asafetida.
5. After the cumin seeds splatter, add whole red chilies, bay leaf, shelled cardamom, and paprika and stir for a few seconds.
6. Pour in the yogurt paste and stir for approx. 2 minutes.
7. Add 3 cups of water and stir until the gravy comes to a boil.
8. Add salt to taste.
9. Add the Dumplings - Gatte to the gravy, cover and let it cook on low-medium heat for 20 minutes or longer. Turn off the heat.
10. Add coriander leaves, (cilantro) and cover the pot for a few more minutes.
11. Now you are ready to serve!

Other Suggestions

1. Dumplings - Gatte can be cooked in advance and added to the gravy later. Gatte can be frozen up to a month or refrigerated for a few days.
2. Gatte are used to make a wide variety of dishes like subji, pulao etc.
3. Gatte can be fried and served as a snack.
4. Gatte can be used to make yogurt raita.

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Gatte is a Rajastani recipe. It is called Gatte ke Khadi.