

Egg Molee

Written by Mother's Touch

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	6	Nos	Eggs	Hard Boiled
A		Half	Coconut	Grind the coconut
Half		Teaspoon	Jeera/Cumin Seeds	Grind with coconut
A		Pinch	Turmeric/Haldi	Grind with coconut
2		Tablespoon	Ghee	Fry sliced masala
2		Medium	Onions	Sliced Masala a
1		units	Ginger	Sliced Masala a
4		Medium	Chillies Green	Sliced Masala a
2		Nos	Tomatoes	Cut in cubes and
200		Grammes	Green Peas	Boil with curry
1		Tablespoon	Vinegar	to taste
2		Salt-Spoon	Salt	to taste.
A		Few	Coriander Leaves (Kothmeed)	Clean, Wash, C

Method

Hard Boil the eggs. Shell them and cut in half and keep aside.

Grind the coconut with jeera and turmeric.

Take first, the thick juice about 1 cup full and keep aside.

Add one and a half cup of water to the coconut pulp, grind it again, and then extract the juice, the thin juice, of about one and a half cups.

Prepare the sliced masala, Cut tomatoes in cubes. Keep aside

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Warm ghee in a vessel, and fry half an onion, sliced and when it has turned brown put the thin juice with rest of the sliced masala, tomatoes, and the green peas.

Boil till the green peas are cooked.

Add salt and vinegar to taste, then add the thick juice and stir well.

After boiling for five minutes, put the egg pieces and keep down.

As the curry is turning cooler, the eggs will absorb the masala. Taste before putting off the flame.

I find it easy, to pour some gravy in a saucer and sip it. In case something is wanting, try adding a grain of salt, or a drop of vinegar and taste it from the saucer. This way, if you are a beginner, you will gain experience of tasting.

The final recipe evaluator is your own taste buds. As they begin to evaluate, you become a better cook.