

Egg Bafat

Written by Mother's Touch

Ingredients

| Quantity: | Measure: | Ingredients: | Description: |
|-----------|---------------------|-------------------|------------------|
| 6 | Nos | Eggs | to be boiled |
| 4 | Medium | Potatoes | to be boiled and |
| 1 | Tablespoon | Coriander/Dhania | for grinding |
| 1 | Piece | Turmeric/Haldi | for grinding |
| Half | Teaspoon | Jeera/Cumin Seeds | for grinding |
| 4 | Medium | Chillies Red Dry | for grinding |
| 4 | Flakes/Seeds/Cloves | Garlic | for slicing |
| 1 | Inch | Ginger | for slicing |
| 3 | Medium | Chillies Green | for slicing |
| 2 | Tablespoon | Ghee | for seasoning |
| 1 | Medium | Onion | for slicing |

Method

After boiling the eggs and potatoes, peel the potatoes, and shell the eggs, and cut them into halves.

Prepare the sliced masala and the ground masala and keep aside.

In a cooking vessel pour a little cooking oil, heat it and fry half onion sliced, then add the sliced masala and when the color has changed, add water, salt and vinegar to taste. Boil till onions are soft, then add ground masala and boil well. Lastly put eggs and potato pieces and keep down.