

Boiled Eggs and Coconut Curry

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Nos	Eggs	Hard boiled
4	Medium	Potatoes	Boil, peel, cut
Half	Nos	Coconut	Scrape and Grind
1	Medium	Onion	Grind with coconut
1	Salt-Spoon	Turmeric Powder	Grind with coconut
Half	Teaspoon	Jeera/Cumin Seeds	Grind with coconut
1	Teaspoon	Coriander/Dhania	Grind with coconut
2	Teaspoon	Chilly Powder, Red	Grind with coconut
1	Salt-Spoon	Methi - Fenugreek	Grind with coconut
1	Ball	Tamarind	Grind with coconut
3	Flakes/Seeds/Cloves	Garlic	Mince to be fried
Half	Inch	Ginger	Mince to be fried
3	Medium	Chillies Green	Mince to be fried
2	Tablespoon	Cooking Oil	For frying mince

Method

Hard boil the eggs (see below), and when cooled, remove shells and cut them in halves.

Boil the potatoes, and peel the skins and cut them in four parts.

Scrape the coconut, and grind it with the other ingredients to a fine paste. Prepare the sliced masala of green chillies and onions, to be fried as seasoning.

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Fry the ground masala in the same oil, and add a little water to make the curry, and mix a little salt to taste.

When the masala is properly cooked, put the cut eggs and simmer on slow fire, till the eggs absorb the curry.

How to boil? [Click here](#)