Ingredients

Quantity Measure Ingredients Description

Method

Pour boiling water over the tomatoes and keep aside for five minutes. Peel the skins and puree the tomatoes in a food processor or mixer. Strain this pulp in a muslin cloth.

Alternately use Tomato Puree.

Add required water, and boil for fifteen minutes.

Temper with one tablespoon of ghee and one sliced onion. Sprinkle pepper powder and Garam masala and salt.