

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Sticks	Cinnamon	
6		Nos	Cloves (spice)	
0.75		Teaspoon	Saunf - Fennel Seeds	Saunf
0.5		Teaspoon	Ginger Powder	Soont
4		Nos	Cardamoms	Green - choti elaichi
1.5		Teaspoon	Chilly Powder, Red	
0.5		Tablespoon	Flour, Gram /Chana Ata	
1.5		Teacup	Curds	
3		Teaspoon	Mustard Oil	
600		nos	Potatoes	Small size

### Method

Grind together, the cardamoms, cloves and cinnamon. Put aside until further use. Boil potatoes until half cooked. Peel while still warm. Pierce each potato 2-3 time with thin wooden toothpick. Heat oil in a wok, fry potatoes on medium heat until floating on top and golden brown in color. Drain excess oil and keep aside. Add salt, gram flour and 1 cup water and mix with the curds.. Whisk well, until smooth and free of lumps. Reheat 4 table spoons of the same oil in another pan. Add red chillies and green cardamoms and fry for a minute. Remove from flame, allow to cool slightly and then pour into the Curds, stirred continuously. Return to flame and bring to a boil, again stirring continuously. Add potatoes along with ginger powder, fennel and ground masala. Cook over medium heat for 5-10 minutes or until the curry thickens.

