

# Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Small	Potatoes	Pare and wash
1/4	Teacup	Curds	To mix with potatoes
2	Nos.	Cloves (Lavang)	Grind to paste
1	Teaspoon	Kuskus - poppy seeds	Grind to paste
1	Nos.	Cardamoms (Elaichi)	green. Grind to paste
1	Medium	Chillies Green	Grind to paste
182	Teaspoon	Ginger Paste	Grind to paste
2	Flakes/Cloves	Garlic (Lason, Losun)	Grind to paste
	As Required	Salt	to taste
125	ML.	Ghee	
1	Large	Onions	grated
1/2	Teaspoon	Coriander Powder	
1/2	Teaspoon	Jeera Powder	
2	Teaspoon	Chilly Powder, Red	
125	Grams	Turmeric Powder	
1	Teacup	Water	Use as needed
1/4	Teacup	Green Peas (Matar)	Add
1/4	Teacup	Milk Cream (Malai)	
1/4	Teaspoon	Sugar, Granulated	

### Method

1. Pare and prick the potatoes with fork and place them in cold water and allow them to soak for about 10 minutes.
2. Remove the potatoes from the water and mix them with curds, ground paste and salt. Keep aside for an hour.
3. Heat ghee in a wok and fry the grated onions for a few minutes. Add coriander, cumin, chili powder and turmeric. Continue to fry for another 5 minutes.
4. Stir in the potato mixed with masala with a little water, bring it to simmering point and cook until the potatoes are tender.
5. Add the green peas, cream and sugar, stir well and cook until the peas are tender.