

Contributed by Mrs.. Lolita Britto

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
10	Small	Potatoes	Recipe B
	As Required	Cooking Oil	For deep frying
2	Tablespoon	Butter	For frying
3	Medium	Onions	For thickness
2 to 3	Tablespoon	Coconut - Grated /Desiccated	For thickness
1	Teaspoon	Kuskus - poppy seeds	for flavor
2-3	Pods (whole)	Cardamoms	for flavor
A small	Piece	Ginger	for tanginess
4-5	Medium	Chillies Green	for pungency
1	Teaspoon	Chilly Powder, Red	for pungency
1/2	Teaspoon	Jeera Powder	for tanginess
2, 1/2	Teaspoon	Coriander Powder	for tanginess
1/2	Teacup	Curds	Yogurt - thicken
A	Little	Salt	to taste
1	Teaspoon	Garam-Masala	for pungency
1	Tablespoon	Coriander Leaves (Kothmeeth)	chopped

Method.

Boil the potatoes. Peel them and prick the potatoes with a fork. In a deep frying pan, heat required amount of cooking oil and fry the potatoes till they turn slightly brown.

Drain and set aside.

In a shallow pan heat 2 tablespoons of butter and fry the onions to light brown.

Grind the coconut, poppy seeds, cardamon, ginger and green chillies to a paste.

Add the paste to the fried onions. Fry till the oil separates. Add chilli powder, cumin powder and dhania powder and stir for 5 mins. Add the fried potatoes, mix yogurt and salt. Then transfer the lot to a cooking pot with enough water to cover the potatoes and simmer till the gravy is thick for about 10 minutes.

Now add the garam masala powder and mix well.

Garnish with the chopped coriander leaves.

Eat with chapathi/naan.