

METHOD OF PREPARATION OF PAV BHAJI MASALA

VERY IMPORTANT: No need to add Salt, Red chilli, Ginger, Garlic or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.

Ingredients Required for 5 persons:

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| Mixed Vegetables (Take 120 gms each of Potatoes, Green Beans, Cauliflower, Capsicum) | 500 gms / 18 oz |
| Cooking Oil | 2 Tablespoons / 30 ml |
| Tomatoes | Two medium / 120 gms / 4.25 oz |
| Hara Dhanya / Kothmir | 1 Bunch |
| Onions | 2 Medium / 120 gms / oz |
| Orange Red Colour | 3 Pinches |
| Butter | 25 gms |
| Ustad Banne Nawab's Pav Bhaji Masala | One Packet |

Follow this method step by step:

1. Pressure cook vegetables in Half litre (Two glasses) of water till third whistle, reduce flame to low and cook for 30 minutes. After cooker cools, drain water, mash them into a thick paste and keep aside.
2. Mix **entire contents** of Pav Bhaji Masala in 50 ml water into a fine paste and keep aside.
3. Heat oil in a pan and fry the onions till they become soft.
4. Add tomatoes and cook for about 5 to 7 minutes stirring continuously.
5. Reduce flame to medium, add Pav Bhaji Masala paste and sauté for 2 to 3 minutes.
6. Add mashed vegetables and cook for about 5 minutes, stirring and mixing continuously.
7. Add Orange Red Colour and sauté for two to three minutes.
8. Add Butter, let it melt, mix. Close stove, garnish with Hara dhanya / Kothmir and serve hot with roasted pav.