

## METHOD OF PREPARATION – VEGETABLE KHORMA

**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.**

Potatoes	250 gms / oz
Cauliflower	100 gms / oz
Green Beans	100 gms / oz
Green Peas	50 gms / oz
Cooking oil	Enough for deep frying Veggies
Onions	250 gms / oz
Cilantro/Kothmir/Hara Dhanya	2 Small bunches
Mint leaves / Pudina	1 Small bunch
Yogurt (curd)	200 gms / oz
Coconut powder	15 gms / oz
Cashew Nuts	15 gms / oz
<b>Ustad Banne Nawab's Vegetable Khorma Masala</b>	<b>1 packet</b>

### **STEPS OF COOKING:**

1. Wash and dice Potatoes (Big size), Cauliflower, Green Beans and Green Peas. Deep fry, drain and keep aside.
2. Dice the onions and in the same oil deep fry them till golden brown. Remove, dry and keep aside.
3. Mix entire Vegetable Khorma Masala in 50 ml / Half teacup water, make a paste and keep aside
4. Lightly roast the coconut powder and cashew nuts on a Tawa / Wok and make a paste in the grinder by adding a little water and keep aside.
5. In a pot take 100 ml oil left over after frying vegetables and onions and heat.
6. Add Khorma Masala paste and cook for just one or two minutes only stirring continuously, otherwise it will get charred.
7. Add the yogurt / curd after whipping and cook till raw smell of yogurt / curd goes stirring continuously.
8. Add the coconut powder and cashew nuts paste and cook for another 2 to 3 minutes stirring continuously.
9. Crush the dried onions, add and mix.
10. Add 600 ml / Three glasses of water, mix thoroughly and let it come to a boil.
11. Add the fried vegetables, one small bunch of Cilantro / Kothmir / Hara dhanya and one small bunch of Mint leaves, reduce flame to low, cover the pot and let it simmer for about ten minutes and close the stove.
12. Garnish with another bunch of Cilantro / Kothmir / Hara dhanya before serving.

