

Recipe

Baby Corn and Kale Angoor

By

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Ingredients

- Baby corns - 12-16
- Seedless black grapes - 100 gms
- Apples (preferably cooking variety) - 2 medium sized
- Bay leaf - 1
- Cloves - 2-3
- Ginger - 1 inch piece
- Green chilies - 2-3

- Yogurt - ½ cup
- Oil - 1 tbsp
- Khoya/mawa (optional) - ½ cup
- Tomato puree - ½ cup
- Kashmiri red chili powder - 1 tbsp
- Coriander powder - 1 tbsp
- Cumin powder - 1 tsp
- Turmeric powder - 1 tsp
- Salt - To taste
- Fresh cream - 2 tbsp
- Garam masala powder - 1 tsp

Preparation

1. Wash and cut corns into small pieces.
2. If using fresh baby corn, boil in three to four cups of water till soft.
3. Wash and drain black grapes.
4. Keep a few aside for garnish. Wash, peel and finely chop apples.
5. Boil in half cup of water with bay leaf and cloves for five to six minutes.
6. Let cool, remove bay leaf to smooth paste.
7. Peel, wash and grind ginger to a paste.
8. Remove stems, wash and finely chop green chilies. Whisk yogurt.
9. Heat oil in a pan, add ginger paste and green chilies and cook on medium heat briefly.
10. Cook on high heat, stirring continuously until oil starts separating. Crumble khoya and add.
11. Add tomato puree, yogurt, Kashmiri red chili powder, coriander powder, cumin powder and turmeric powder. Stir continuously.
12. Add chopped apples and half a cup of water.
13. Cook covered on medium heat, stirring occasionally till apples are mashed thoroughly.
14. Add baby corn and seedless black grapes, mix well and add salt.
15. Stir in fresh cream, mix well.
16. Mix in garam masala powder and serve garnished with black grapes.

Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**