

## Recipe

### **BAINGAN BHARTA**

## By

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## Ingredients

Eggplant ( <i>baingan</i> ).....	1 kg
Ginger.....	1 ½ inch piece
Tomatoes.....	4 large sized
Green chilies.....	2
Fresh coriander leaves.....	A few sprigs
Oil.....	3 tbsps
Cumin seeds.....	1 tsp
Red chili powder.....	2 tsps
Salt.....	to taste

## Preparation

1. Wash and wipe egg plants. Prick with a fork and roast them over an open flame or in a *tandoor*/reheated oven until skin starts peeling off and egg plants start to shrink. Let cool. You can cool them by dipping in water. Remove skin and mash flesh completely.
2. Peel, wash and chop ginger. Wash and chop tomatoes. Remove stems, wash and chop green chilies. Clean, wash and chop coriander leaves.
3. Heat oil in a pan/*kadai*. Add cumin seeds. Cook till it changes color. Add ginger and green chilies and cook for a minute.
4. Add red chili powder and mashed roasted egg plants. Cook for seven to eight minutes over medium heat, stirring continuously. Add salt to taste.
5. Add tomatoes and again cook on medium heat for seven to eight minutes till oil separates.
6. Garnish with chopped coriander leaves and serve hot.

**For further details please contact**

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Hare Rama Hare Rama Rama Rama Hare Hare**