

## Recipe

### Dum Ki Arbi

## By

Bhaktin Archana



## Ingredients

- Colocasia (arbi) - 700 gms
- Oil - 4 tbsp and also for deep frying
- Ginger - 1 ½ inch piece
- Poppy seeds (khus khus) - 3 tbsp
- Yogurt - 2 cups
- Red chili powder - ½ tsp
- Cumin powder - 1 tsp
- Turmeric powder - ½ tsp
- Green cardamoms - 4-6
- Coriander powder - 1 tsp
- Garam masala powder - ½ tsp
- Salt - to taste
- Fresh cream - ¼ cup

## Preparation

1. Wash, peel and cut arbi into one inch sized pieces.
2. Heat sufficient oil in a kadai and deep fry arbi till crisp and golden brown.
3. Drain onto an absorbent paper and keep aside.
4. Peel, wash and grind ginger to a fine paste.
5. Dry roast poppy seeds and soak in water for half an hour. Grind to a smooth paste.
6. Whisk yogurt along with red chili powder, cumin powder and turmeric powder.
7. Heat four tablespoons of oil in a pan.
8. Add green cardamoms. When they start to change color slightly, add ginger paste and coriander powder. Mix well.
9. Stir in poppy seeds paste and cook for a minute.
10. Add whisked yogurt, bring it to a boil.
11. Add fried arbi, garam masala powder and salt.
12. Cover pan with a tight fitting lid and cook for thirty minutes.
13. Alternatively, cover pan with aluminum foil or seal the lid with wheat flour (atta), so that the aroma is contained in the pan and does not escape.
14. Just before serving open the lid and stir in fresh cream.

## Serves

4 Persons

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

Hare Krishna Hare Krishna Krishna Krishna Hare Hare  
Hare Rama Hare Rama Rama Rama Hare Hare