

## Recipe

### Khatte Baigan

## By

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## Ingredients

- Small brinjals - 16
- Fresh coriander leaves - a few sprigs

### For the stuffing

- Green chilies - 6
- Ginger - 1 inch piece
- Tamarind - a large lemon sized ball
- Oil - 2 tbsp + 1 tsp
- Salt - To taste
- Coriander powder - ½ tsp

- Turmeric powder - ¼ tsp
- Garam masala powder - ½ tsp

### For tempering

- Oil - 1 tbsp
- Red chilies whole - 6
- Carom seeds (ajwain) - ¼ tsp
- Cumin seeds - ¼ tsp
- Yogurt - ½ cup

## Preparation

1. Wash and slit brinjals into four, without cutting them through and keeping the stalk intact.
2. Soak in water. Clean, wash and chop coriander leaves.
3. For the stuffing, Remove stems, wash and finely cut green chilies.
4. Peel, wash and grind ginger to a smooth paste.
5. Soak tamarind in warm water for about half an hour, squeeze and strain the pulp.
6. In a frying pan, heat oil, add ginger paste, stir-fry until devoid of raw flavors.
7. Add green chilies and stir.
8. Add tamarind pulp, salt, coriander powder, cumin powder and turmeric powder.
9. Stir-fry till oil separates.
10. Sprinkle garam masala and remove. Set aside to cool.
11. Grind the masala in a blender to a fine paste.
12. Stuff masala in between the slits of the brinjals and keep aside.
13. Brush a baking tray with one teaspoon of oil, arrange brinjals and bake them for fifteen minutes at 225 C.
14. Alternatively shallow fry, covered, in a frying pan.
15. Once cooked remove them onto a serving platter.
16. For the tempering, Wash and put dry curry leaves, Whisk yogurt and keep aside.
17. In a frying pan heat one tablespoon of oil, add whole red chilies, carom seeds, mustard seeds, cumin seeds and curry leaves in that order.
18. Add yogurt and immediately pour over the brinjals.
19. Garnish with chopped coriander leaves and serve with roomali rotis.

## Serves

5-6 Persons

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