

Recipe

Nine Gem Curry (Navratan Korma)

By

Anand Lila devi dasi



Ingredients

- 1½ Tbsp ginger
- 2 hot green chilies, chopped
- ½ Tsp turmeric powder
- 1 Tbsp coriander powder
- ¼ Tsp red chili powder
- 1½ C water
- 4 Tbsp ghee/oil
- 1½ C paneer cubes
- ½ Tsp yellow asafetida powder
- 1½ Tsp cumin seeds
- 2 bay leaves
- 1 C tomato puree
- 1 large potato, peeled and cut into 2cm cubes
- 2 carrots, peeled and cut into 2cm cubes
- 1 bell pepper, cut into 2cm squares
- ½ head of cauliflower, cut into florets
- 1 C green beans cut into 1-inch lengths
- 1 C green peas
- 1 C zucchini, peeled and cut into 2cm cubes
- 2 Tsp salt
- 1 Tsp garam masala
- ½ Tsp amchur powder (dry mango powder)
- 2 C milk
- 1 Tbsp cornstarch mixed with 1/3 C cold water
- ½ C chopped fresh coriander leaves
- 1/3 C pineapple cubes
- ¼ C cashews & raisins (for decoration)

Preparation

1. Process the first 5 ingredients with ¼ cup of water in a blender to a paste.
2. Heat 2 Tbsp of ghee/oil in a pan over moderate heat. Saute the paneer cubes until lightly brown. Drain and keep aside.
3. Now heat the remaining oil in a saucepan over moderate heat. Sprinkle the asafetida; add cumin seeds, when they darken a few shades, add the bay leaves. Now add the blended paste and fry for couple of minutes. Add the tomato puree and cook over low heat until the ghee/oil oozes out from the spice paste. Stir often to avoid the tomato spice paste sticking to the pan.

4. Add the vegetables and remaining 1¼ cup of water. Cover and cook over medium heat until all the vegetables are soft but not broken. Add the salt, garam masala, amchur powder and combine well. Add the paneer cubes. Cover and cook for 2 minutes.
5. Stir in the milk and cornstarch paste and cook for 1 minute. (If you need a more thicker gravy more cornstarch can be added)
6. Add the coriander leaves, pineapple and mix well.
7. Decorate with cashews, raisins and serve hot with naan, roti or chapatis.

Serves

4-6

For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**