

## Recipe

### Pineapple Gojju

## By

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## Ingredients

- Coconut - 2 tbsp
- Green chilies - 5-6
- Red chilies - 4-5

- Fenugreek seeds – ½ tsp
- Jeera - 1 tsp
- Coriander seeds - 2 tsp
- Coriander leaves - 1 small bunch
- Saunf - ½ tsp
- Clove - 1
- Peppercorns - 2-3
- Chopped pineapple – ½ can
- Mustard seeds - 1 tsp
- Sprig curry leaves - ½
- Hing (asafetida) - a pinch
- Turmeric powder - ½ tsp
- Red chili powder (optional) – ½ tsp
- Salt - as required
- Oil - 4 tsp

## Preparation

1. Heat a little oil in a small pan on medium flame.
2. Fry all the masala ingredients (coconut, green chilies, red chilies, fenugreek seeds, jeera, coriander seeds, coriander leaves, saunf, clove, peppercorns) drain and blend into a smooth paste. And keep aside.
3. Drain the juice from the chopped pineapple.
4. Heat 4 tsp oil and add the mustard seeds.
5. When they crackle add crushed curry leaves and hing.
6. Immediately add turmeric and fry for half a minute.
7. Now add the pineapple pieces and fry for 5 minutes.
8. Add the red chili powder and fry.
9. Now add the ground paste and a little water.
10. Add salt, when the mixture comes to a boil take it from the fire.

## Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**