

## Recipe

### PISTEWALI GOBHI

## By

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## Ingredients

Cauliflower..... 1 medium sized  
Potatoes..... 2 medium sized  
Ginger..... 1 inch piece  
Yogurt..... ½ cup  
Pistachios..... ½ cup  
Green chilies..... 4  
Oil..... 4 tbsp

Coriander powder..... 2 tbsp  
White pepper powder..... ½ tsp  
Salt..... to taste  
Fresh cream..... ½ cup  
*Garam masala* powder..... ½ tsp

## Preparation

1. Wash cauliflower and break into small florets. Peel, wash and cut potatoes into one centimeter sized cubes. Keep in water till needed.
2. Peel, wash and grind ginger to a paste. In a bowl, whisk yogurt and keep aside.
3. Soak pistachios in half a cup of hot water for ten minutes. Drain and peel. Reserve a few tablespoons of peeled pistachios for garnish. Remove stems, wash and finely chop green chilies.
4. Grind pistachios with green chilies to a smooth paste, adding a little water if required.
5. Heat oil in a pan, add ginger paste and stir-fry briefly. Add coriander powder, white pepper powder and salt. Mix well. Stir in pistachio-green chili paste and cook for a minute.
6. Add cauliflower florets, drained potatoes and sauté for two minutes. Reduce heat, add one cup of water and simmer till vegetables are completely cooked. Stir in yogurt and continue to simmer for two minutes, stirring occasionally.
7. Stir in fresh cream, sprinkle *garam masala* powder and garnish with reserved pistachios. Serve hot.

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