

## Recipe

### Surati Undiya

## By

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## Ingredients

- Surti Papdi (small one) - 300 grams
- Pink Yam-cut into chunks - 100 grams
- Raw Banana-cut into chunks - 2
- Medium potatoes-cut into chunks - 2
- Small Brinjal-slit - 4-5
- Small sweet potato-cut into chunks - 1
- Green Tuver(Pigion Peas)-frozen - 50 grams
- Green Peas-frozen - 50 grams
- Small Beetroot-cut into chunks
- Small Tomatoes - 2

## For Masala:

- Freshly chopped coriander - 1 cup
- Dry coconut powder - ½ cup
- Salt to taste

- Crushed green chili -ginger - 3
- Sugar
- Lemon juice
- Hing (asafetida) - ¼ tsp
- Dhana jeera powder - 2 tbsp
- Red chili powder - 1 tbsp
- Garam masala - 1 tsp
- Oil Mix all the masala and leave a side - 1 tbsp

## Methi Muthiya:-Dumplings

- Fresh or frozen Methi-2 tbsp
- Gram Flour-2tbsp
- Wheat Flour-4tbsp
- Salt to taste
- Sugar, lemon juice, oil and ajwain seeds
- Green chili- ginger paste - 1 tsp

## Tampring:

- Oil - 6-7 tbsp
- Mustard seeds - 1 tsp
- Till (sesame seeds) - 2 tbsp
- Ajwain seeds(carom seeds) - 1 tsp

## Preparation

1. Mix all the stuff and make small dumplings.
2. Normally you fry them but, I've baked them in the oven for about 12- 15- minutes. Leave a side.
3. Now wash all the veges and cut them.
4. Stuff some masala into brinjal.
5. Heat the oil in a big pressure Cooker and add the tempering ingredients, after splutter add all the vegetables and mix.
6. Add all the masala and mix well again.
7. Now place the brinjals on the vegetables and add very little water.
8. Cook till one whistle, turn the heat off.
9. let it cool for 5-7 minutes, and take the pressure out from the cooker to stop further cooking.
10. Now add dumplings in there and let it cook until they are soft.
11. Garnish with coriander and serve hot with puris.

## Serves

5-6 Persons.

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