

Recipe

Vegetable Kolhapuri

By

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Ingredients

- Carrot - 1 medium sized
- Potato - 1 medium sized
- Cauliflower - 6-8 florets
- French beans - 6-8
- Green peas (shelled) - ¼ cup
- Ginger - ½ inch piece
- Tomatoes - 2 large sized
- Fresh coriander leaves - A few sprigs
- Dry coconut (khopra) - ½
- Oil - 4 tbsp
- Cloves - 8
- Peppercorns - 8
- Poppy seeds - 1 tsp
- Coriander seeds - 1 tsp

- Red chilies whole (sankeshwari) - 6
- Red chili powder (sankeshwari) - 1 ½ tsp
- Turmeric powder - 1 tsp
- Salt - To taste

For Kolhapuri garam masala

- Aniseed (saunf) - ½ tsp
- Cinnamon - 1 inch stick
- Stone flower (dagad Phool) - 1
- Cumin seeds - ½ tsp
- Bay leaves - 2
- Black cardamoms - 2
- Peppercorns - 1 tsp

Preparation

1. Peel, wash carrot and potato and cut into half inch sized cubes.
2. Wash cauliflower florets. String French beans and cut into half inch pieces.
3. Wash and drain green peas.
4. Boil carrot, potato and cauliflower in sufficient quantity of boiling salted water till nearly done and then add French beans and green peas.
5. Boil for five minutes. Drain and refresh in cold water.
6. Drain again and keep aside.
7. Peel, wash and grind ginger to a fine paste.
8. Wash and chop tomatoes.
9. Clean, wash and chop coriander leaves. Grate dry coconut.
10. Grind all the ingredients of the kolhapuri garam masala into a fine powder and keep aside.
11. Heat two tablespoons of oil in a kadai.
12. Add grated dry coconut, cloves, peppercorns, poppy seeds, coriander seeds and red chilies lightly fry.
13. Heat remaining oil in another kadai.
14. Add ginger paste and red chili powder, turmeric powder, masala paste and half a cup of water and cook for two minutes.
15. Add boiled vegetables, adjust salt and simmer for four to five minutes.
16. Sprinkle Kolhapuri garam masala powder and mix well.
17. Garnish with coriander and serve hot.

Serves

5-6 Persons

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