

Recipe

MALAI KOFTA CURRY

By

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Ingredients

For kofta

- Potatoes..... 4-5 medium sized
- Cottage cheese (*paneer*)..... 100 gms
- Green chilies..... 2
- Raisins..... ¼ cup
- Salt..... To taste
- Cornstarch..... ¼ cup
- Oil..... to deep fry

For gravy

- Ginger..... 1 ½ inch piece

Green chilies.....	2
Oil.....	3 tbsp
Coriander powder.....	1 tsp
Turmeric powder.....	1 tsp
Salt.....	To taste
Tomato puree.....	½ cup
Red chili powder.....	1 tsp
<i>Khoya/mawa</i> (grated).....	½ cup
Fresh cream	½ cup
<i>Garam masala</i> powder.....	1 tsp

Preparation

1. For *Koftas*, wash and boil potatoes. Cool, peel and mash potatoes. Grate *paneer*.
2. Remove stems, wash and chop green chilies. Wash and pat dry raisins.
3. Add green chilies, cornstarch and salt to grated potatoes and *paneer*. Mix well.
4. Divide the mixture into sixteen equal balls. Stuff raisins into them. Heat sufficient oil in a deep frying pan and deep fry the balls until slightly colored. Drain onto an absorbent paper. Keep aside.
5. For gravy, peel, wash and grind ginger. Remove stems, wash and chop green chilies.
6. Heat two tablespoons of oil in a *kadai*.
7. Add ginger paste, green chilies, coriander powder, turmeric powder and salt. Cook for a minute. Add tomato puree and red chili powder and cook on medium heat for eight to ten minutes or till oil separates from the *masala*.
8. Dissolve *khoya* in one and a half cups of water and add to gravy. Bring it to a boil and simmer for ten minutes on low heat. Stir in fresh cream and *garam masala* powder.
9. Arrange *Koftas* in a serving dish and pour hot gravy on top serve immediately.

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Hare Rama Hare Rama Rama Rama Hare Hare**