

## Recipe

### Pav Bhaji

## By

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## Ingredients

### Pav:

- 1¼ C warm water
- 1½ Tsp active dry yeast
- 1 Tsp sugar
- 3 C all purpose flour
- ½ Tsp salt
- 2 Tbsp melted butter
- 1 Tbsp milk

### Bhaji:

- 3 medium potatoes, peeled and diced
- ¼ C chopped bell pepper
- ½ head cauliflower, break them into florets
- 3 carrots, peeled and diced
- 1 C green beans
- ¾ C green peas
- 1 green chilly
- 3 Tbsp butter
- ½ Tsp yellow asafetida
- 2 Tbsp finely grated ginger
- 2-3 hot green chilies chopped
- 6 tomatoes finely chopped
- 1 Tbsp ground coriander
- 1 Tsp cumin powder
- 1 Tsp chili powder
- 1 Tbsp garam masala
- ½ Tsp amchur powder (dry mango powder)
- 2 Tsp salt
- ¼ C chopped fresh coriander leaves

### To serve:

- Butter
- Yellow asafetida powder
- Paprika/red chili powder
- Shredded red radishes
- Lemon wedges

- Green chilies

## Preparation

1. **Pav:** In a mixing bowl, combine the water, yeast, sugar. In a large mixing bowl, combine the flour and salt. Add the yeast mixture. Turn the dough out onto a work surface and knead until smooth. Gently add butter to yield non-sticky dough. Cover and let rise until doubled in size, for about 1 hour.
2. When the dough has risen, knead it briefly. Prepare a greased and floured baking tray. Divide dough into 10 equal parts. Gently roll them into balls. Place them closely on the tray touching slightly each other. Cover with a plastic wrap and let rise for 40 minutes.
3. Brush the pavs with milk. Bake in a preheated oven at 400 F/200 C for 20 minutes or until the top is brown. Remove from oven to wire rack. Brush the pavs with some butter on top.
4. **Bhaji:** Boil all the vegetables until soft. Drain and mash the vegetables. You may also pressure cook the vegetables.
5. Melt the butter slowly in a pan, add asafetida, ginger and chilies. Stir fry for 1 minute or until aromatic. Add the tomatoes, spice powders and salt. Stirring often cook uncovered until the butter oozes out from the spice mixture. Add the mashed vegetables, combine well with the tomato spice mixture and cook for 15-20 minutes. You may use a masher while cooking, to ensure all the vegetables are mashed well with the tomato and spices. Add coriander leaves.
6. **To serve:** Slit the pav in the middle. On a heated griddle, melt some butter; add asafetida, paprika/red chili powder. When the spices sizzle, immediately place the slit pav's inside face over the spice-butter. Toast the pavs on the griddle until golden. Remove the pavs from the pan and close them by joining the inside toasted portion. Repeat the same for the remaining pavs.
7. On a serving platter, place 2 toasted pavs, some bhaji, shredded radish, green chilly and lemon wedges.

## Serves

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