

## Ingredients for Masala Paste

- Coconut ☐ 1/4 cup
- Roasted Gram ☐ 1 tbsp
- Cashews ☐ 6
- Cardamom ☐ 2 pods
- Cloves ☐ 2
- Cinnamon ☐ 1
- Poppy Seeds ☐ 1 tsp
- Fennel Seeds ☐ 1 tsp
- Cumin ☐ 1/2 tsp
- Green Chilly ☐ 3
- Water ☐ 1/2 cup

## Ingredients for White Veg Kurma

- Oil ☐ 3 tbsp
- Cumin ☐ 1/2 tsp
- Bay Leaf ☐ 1
- Onion ☐ 1/2 [finely chopped]
- Ginger Garlic Paste ☐ 1 tsp
- Carrot ☐ 1 [chopped]
- Beans ☐ 8 [chopped]
- Potato ☐ 1 [chopped]
- Salt ☐ as needed
- Water ☐ 1 cup
- Curry Leaves ☐ 8-10
- Coriander Leaves ☐ 2 tbsp [finely chopped]

## Step 1 - Making exclusive masala

☐ Take a mixie jar and add 1/4 cup of coconut.



☐ Add 1 tbsp of a roasted gram.



☐ Add 6 cashews



☐ Add 2 pods of cardamom.



☐ Add 2 cloves.



☐ Add 3 green chilly.



☐ Add 1/2 tsp of cumin.



☐ Add 1 tsp of fennel seeds.



☐ Add 1 tsp of poppy seeds.



☐ Add a small piece of cinnamon



☐ Grind it and add 1/2 cup of water to get as a fine paste.



☐ Add salt as per your preference.



☐ Add the masala paste as made earlier.



☐ Pour 1 cup of water and mix it well.



☐ Add 8-10 curry leaves and spread it.



☐ Adjust the salt level once again as needed.



☐ Add 1 finely chopped potato.



☐ Now White Veg Kurma is ready and enjoy with chappati!



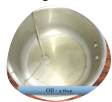
☐ Then add 2 tbsp of chopped coriander leaves.



☐ Close it with weight and wait for 2 whistles.



☐ Take a pressure cooker and turn the flame on with medium heat. Pour 3 tbsp of oil.



☐ Add 8 finely chopped beans.



☐ Add 1 finely chopped carrot.



☐ Add a bay leaf and fry it until it becomes aromatic.



## Step 2 - Making White Kurma

☐ Saute the mixture until the raw smell goes out.



☐ Add 1 tsp of ginger garlic paste.



☐ Add 1/2 onion of finely chopped.



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