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Mughlai Vegetable Korma (Creamy Curry) [1]

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Mughlai Vegetable Korma (Creamy Curry)

Ingredients

Potato - 1 medium
Cauliflower - 1 cup
French beans - 1 cup
Capsicum - 1 cup
Yoghurt - 7 tbsp
Cashews - 1/2 cup
Spices
Turmeric - 1/2 tsp
Salt - 1 tsp
Coriander powder - 1 tsp
Chili powder - 1/2 tsp
Rose water - 1 tsp
Kewra water - 1/4 tsp
*Tempering
Bay leaf - 1
Cinnamon - 1/2 inch
Green cardamom - 2
Cloves - 4
Pepper corns - 5
Shah jeera (Caraway Seeds) - 1/2 tsp
Slit green chilies - 3
Ginger paste - 1/2 tsp
Ghee - 2 tbsp

Preparation

- 1**
Wash and chop all the vegetables in medium size pieces and beans in 1 1/2 inch long pieces.
- 2**
Heat oil in a pan and deep fry all the vegetables till almost done.
- 3**
Soak cashews in lukewarm water for 20 minutes and grind to make a fine paste.
- 4**
Take 2 tbsp ghee in a pan then add all the whole spices and shah jeera.
- 5**
When it starts crackling add slit green chilies and ginger, saute for few seconds.
- 6**
Now switch off the flame and add turmeric, chili powder and coriander powder.
- 7**
Add beaten yoghurt and switch on the flame.

- **8**
Saute for a minute, keep stirring.
- **9**
Now add cashew paste and a cup of water, when it start boiling add fried vegetables and salt.
- **10**
Let it cook on low flame till oil start showing from the sides and top
- **11**
Add rose water, kewra and serve hot.
- **12**
Serve with naan, paratha or with any Indian bread.

Cooks Note

Mix vegetables cooked in a mild and fragrant creamy sauce.

*Tempering "Chaunk" or "Tadka" in Hindi: refers to the frying of Indian spices to release their aroma (in India).
You can avoid adding turmeric , if you want a white colour gravy.

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