

## Eggs and Potato Curry 2

Written by Mother's Touch

---



### Ingredients

Quantity:	Measure:	Ingredients:	Descript
6	Nos	Eggs	Hard Bo
6	Medium	Potatoes	Boil, peel and cu
2	Nos	Onions	broil and grind
3	Flakes/Seeds/Cloves	Garlic	broil and grind
1	Teaspoon	Jeera/Cumin Seeds	broil and grind
1	Teaspoon	Kuskus - poppy seeds	broil and grind
1	Tablespoon	Coriander/Dhania	broil and grind
1/2	Teacup	Coconut Desiccated	broil and grind
4	Medium	Chillies Red Dry	broil and grind
A	Little	Turmeric Powder	add to masala
1	Ball	Tamarind	Grind with masa
2	Nos	Tomatoes	Cut in cubes and
2	Tablespoon	Ghee	For tempering
1	Medium	Onion	sliced for tempe

## Eggs and Potato Curry 2

Written by Mother's Touch

---

### Method

# Boil the eggs and potatoes and cut them in halves.

# Broil the masala ingredients , scraped coconut, and one sliced onion and separately grind with tomatoes , coriander leaves, and tamarind into a fine paste.

# In a vessel, heat the ghee and fry one sliced onion and put masala and fry. When fried well, add its water.

# Add the potatoes and eggs and simmer till the masala is absorbed. Keep down, when done.