

Eggs and Potato Curry 1

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
12	Nos	Eggs	Hard Boiled
1/2	Kilogram	Potatoes	Boil, peel and cut
1	Nos	Coconut	Grind. Take thick
4	Nos	Pepper Corns	Grind in thin coo
1/2	Teaspoon	Mustard Seed	Grind in thin coo
1 small	Piece	Turmeric/Haldi	Grind in thin coo
1, 1/2	Medium	Onions	Grind in thin coo
1	Tablespoon	Coriander/Dhania	Grind in thin coo
1	Teaspoon	Jeera/Cumin Seeds	Grind in thin coo
Small	Ball	Tamarind	Grind in thin coo
8	Large	Chillies Red Dry	Grind in thin coo
2	Tablespoon	Ghee	Heat and fry sea
1/2	Medium	Onion	Slice and fry
	As Required	Salt	to taste add to c

Method

- # Boil eggs, hard
- # Boil potatoes, and peel and cut in fours
- # Scrape one coconut, grind half to make the juice, and other half grind to add with masala
- # Prepare seasoning of half sliced onion in hot ghee.
- # Fry ground masala in the hot ghee after onions have turned golden brown.
- # Add salt to taste and masala water.

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Boil for 15 minutes, and then add thick juice. Continue boiling for 5 minutes.

Add boiled eggs, shelled and cut in halves, and the potatoes. Reduce fire to minimum and simmer, for the masala to absorb. When you are satisfied, taste, and put the stove off.