

Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Medium	Mango Ripe	Or pulp of
1/2	Teaspoon	Mustard Seed	Ground Masala
4	Medium	Chillies Red Dry	Ground Masala
3	Nos	Pepper Corns	Ground Masala
1/4	Inch	Turmeric/Haldi	Ground Masala
1	Small	Onion	Ground Masala
4	Flakes/Cloves	Garlic	Ground Masala
1	Tablespoon	Cooking Oil	For seasoning
1/2	Teaspoon	Mustard Seed	For seasoning
4	Flakes/Cloves	Garlic	For seasoning
	As Required	Jaggery	or sugar

Method

Grind the Masala with onion, garlic, red chillies, turmeric, pepper corns and mustard seeds. Keep the water you use to wash the mixer. Add some more water if needed to make the curry.

Prepare the mangoes by washing them, and peeling the skin out. These should be juicy and sweet. If there is any pulp stuck to the skins, scoop it with a spoon and save it for the curry.

You can also use this recipe to use the fruit of the jack fruit. Select ripe seeds with their flesh. Take out the inner seed, and keep the flesh for the curry. The seeds can be cooked also, but boiled, and skinned, and use a regular masala.

In a vessel, heat the cooking oil and fry the mustard seed and garlic for seasoning. Add the ground masala and the masala water. Boil it and add the mangoes and any pulp that was

scooped from the skins. Add sugar, if the mangoes are not sufficiently sweet. Add some salt to taste.

Cook till the gravy thickens.