

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	8	Small	Brinjals - small round.	To be sliced
	8	Small	Potatoes	To be peeled and sliced
	2	Large	Onions	To be sliced and fried
	2/3	Teacup	Coconut - Grated /Desiccated	To be fried
	4	Tablespoon	Cashew Nuts	Chopped. Optional
	8	Nos.	Cloves (Lavang)	To be fried
	8	Nos.	Pepper Corns	To be fried
	1/2	Teaspoon	Sugar, White	For taste
		As Required	Salt	to taste
	1	Teaspoon	Chilly Paste, Red	To be added to the mixture
	1	Teaspoon	Turmeric Powder	To be added to the mixture
	1	Teaspoon	Tamarind Pulp	To be added to the mixture
	8	Tablespoon	Cooking Oil	for frying
	2	Tablespoon	Coriander(Dhania)	for frying
	3	Tablespoon	Coriander Leaves (Kothamirai)	Finely chopped

Method

* In a pan, heat 2 tablespoons of cooking oil and when heated, add cloves, coriander seeds and peppercorns. Stir fry for a minute..

* Next,add sliced onions and fry until brown.

- * Add grated coconut and stir fry until browned, remove and allow to cool.
- * Grind the above mixture to a paste using blender adding a little water if needed.
- * Slit each brinjal lengthwise into four, keeping the stem end intact.
- * Mix red chilly powder to the ground paste, with salt, sugar, tamarind paste, bits of cashews and turmeric powder.
- * Stuff the insides of the slit brinjals with this mixture, reserving some.
- * Roll the peeled potatoes in the remaining mixture.
- * Heat the remaining oil in a pan and add the brinjals and potatoes, and cook over low heat taking care not to burn the vegetables. You may add little water if necessary, until done.