

Ingredients

Quantity:	Measure:	Ingredients:	Description:
	As Required	Cooking Oil	For frying
3	Medium	Potatoes	Pared, and cut
1	Small	Cauliflower (Phool Gobhi)	Deep fry
1	Medium	Onion	Grind
1/2	Inch	Ginger (Adhrak)	Grind
6	Flakes/Cloves	Garlic (Lason, Losun)	Grind
1	Nos.	Bay Leaves (Tejpatta) (Dry)	Cinnamon L
6	Nos.	Cloves (Lavang)	Fry in oil
6	Nos.	Pepper Corns	Fry in oil
1	Medium	Onion	Slice and fry in
2	Medium	Tomatoes	Chopped and f
1/4	Teaspoon	Turmeric Powder	To be added
2	Teaspoon	Coriander Powder	To be added
2	Teaspoon	Chilly Powder, Red	To be added
	As Required	Coriander Leaves (Kothmeer)	For garnishing
	As Required	Salt	to taste

Method

Clean the cauliflower, and break it into florets..
Fry the florets till they have turned brown.

Take them out & keep it aside.

Grind together 1 onion, ginger & garlic to fine paste.

Then to the same oil add the bay leaf, cloves and peppercorns then put 1 chopped onions & fry till it turns dark brown. Add the masala paste along with other dry masala mentioned in the ingredients.

After this masala is done add the chopped tomatoes fry them, then put the deep-fried florets in this prepared masala. The florets should be completely covered with the masala.

Keep it on slow fire for 5 minutes. While serving garnish it with fried potato chips and fresh coriander leaves.