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Ingredients for Egg Hara Masala Recipe

- **Eggs boiled, peeled and cut into half 6-8**
- **Fresh coriander 1 medium bunch**
- **Fresh mint (pudina) 1 medium bunch**
- **Green chillies 2**
- **Oil 1 tablespoon**
- **Bay leaf 1**
- **Cloves 2-3**
- **Green cardamoms 2**
- **Cinnamon 1 inch stick**
- **Cumin seeds 1 teaspoon**
- **Garlic chopped 1 tablespoon**
- **Onions chopped 2 medium**
- **Salt to taste**
- **Garam masala powder 2 teaspoons**

- **Fresh cream 1 tablespoon**

Method

Step 1

Combine broken green chillies, roughly chopped coriander and mint in a blender jar and blend into a thick smooth paste using water as required.

Step 2

Heat 1 tablespoon oil in a non-stick pan. Add bay leaf, cloves, cardamoms, cinnamon and cumin seeds and sauté for a minute.

Step 3

Add garlic and sauté till garlic turns light golden. Add onion and sauté for two minutes.

Step 4

Add ground paste, mix well, cover and cook for two to three minutes. Add eggs, mix well and toss. Add salt, mix well and sauté for ten seconds.

Step 5

Add garam masala powder and mix well. Add cream, mix well and switch off heat.

Step 6

Serve hot.