

Ingredients

Quantity	Measure	Ingredients
4	Tablespoon	Bread Crumbs
1	Tablespoon	Chilly Paste, Red
3	Tablespoon	Coconut Milk
2	Tablespoon	Cooking Oil
3	Flakes	Garlic
1	Tablespoon	Lime Juice
6	Tablespoon	Pea Nuts (Ground Nuts)
1	Teaspoon	Salt
1	Tablespoon	Sugar
1	Teacup	Vegetable White Stock

Method

Prepare the chilly paste according to Recipe 297 in Mangalore/Masalas

Roast the peanuts and powder them, by pounding them.

Pour the cooking oil in a dekshi, and heat it. When hot, put the chopped garlic, until it turns golden brown. Then add the chilly paste, stir and fry for a few minutes, till the raw smell goes. If the fire is high, it will burn, so reduce the fire. Now add the vegetable stock, sugar, and salt, lime juice and stir, blend and cook.

When things have mixed, then add the crushed peanuts, and bread crumbs. Stir and blend till cooked. Finally add the coconut milk, and simmer on low fire, for a while, till the sauce has blended.

Allow the sauce to cool, in a dish.