

Egg Bafat

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Nos	Eggs	to be boiled
4	Medium	Potatoes	to be boiled and
1	Tablespoon	Coriander/Dhania	for grinding
1	Piece	Turmeric/Haldi	for grinding
Half	Teaspoon	Jeera/Cumin Seeds	for grinding
4	Medium	Chillies Red Dry	for grinding
4	Flakes/Seeds/Cloves	Garlic	for slicing
1	Inch	Ginger	for slicing
3	Medium	Chillies Green	for slicing
2	Tablespoon	Ghee	for seasoning
1	Medium	Onion	for slicing

Method

After boiling the eggs and potatoes, peel the potatoes, and shell the eggs, and cut them into halves.

Prepare the sliced masala and the ground masala and keep aside.

In a cooking vessel pour a little cooking oil, heat it and fry half onion sliced, then add the sliced masala and when the color has changed, add water, salt and vinegar to taste. Boil till onions are soft, then add ground masala and boil well. Lastly put eggs and potato pieces and keep down.