

Eggs and Potato Curry 1

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
12	Nos	Eggs	Hard Boiled
1/2	Kilogram	Potatoes	Boil, peel and cut in four
1	Nos	Coconut	Grind. Take thick juice
4	Nos	Pepper Corns	Grind in thin coconut oil
1/2	Teaspoon	Mustard Seed	Grind in thin coconut oil
1 small	Piece	Turmeric/Haldi	Grind in thin coconut oil
1, 1/2	Medium	Onions	Grind in thin coconut oil
1	Tablespoon	Coriander/Dhania	Grind in thin coconut oil
1	Teaspoon	Jeera/Cumin Seeds	Grind in thin coconut oil
Small	Ball	Tamarind	Grind in thin coconut oil
8	Large	Chillies Red Dry	Grind in thin coconut oil
2	Tablespoon	Ghee	Heat and fry seasoning
1/2	Medium	Onion	Slice and fry in ghee
	As Required	Salt	to taste add to curry

Method

- # Boil eggs, hard
- # Boil potatoes, and peel and cut in four
- # Scrape one coconut, grind half to make the juice, and other half grind to add with masala
- # Prepare seasoning of half sliced onion in hot ghee.
- # Fry ground masala in the hot ghee after onions have turned golden brown.
- # Add salt to taste and masala water.

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Boil for 15 minutes, and then add thick juice. Continue boiling for 5 minutes.

Add boiled eggs, shelled and cut in halves, and the potatoes. Reduce fire to minimum and simmer, for the masala to absorb. When you are satisfied, taste, and put the stove off.