



Rajasthani Gatte ki Sabji (HV)

Serving: 1

Veg

Ingredients

- -Onion - 1 medium, grounded
- -Besan / Gram Flour - $\frac{1}{2}$ cups
- -Ginger Paste - 1 tsp
- -Curd / Yogurt - $\frac{1}{2}$ cup
- -Red chili - 1, broken
- -Asafoetida / Hing - pinch
- -Cumin - $\frac{1}{2}$ tsp
- -Mustard Seeds - $\frac{1}{2}$ tsp
- -Green chili - 1 slit
- -Turmeric powder - $\frac{1}{2}$ tsp
- -Red chili powder - $\frac{1}{2}$ tsp
- -Coriander powder - 1 tbsp
- -Garam Masala powder - $\frac{1}{2}$ tsp
- -Salt - as needed
- -Oil - 2 tsp
- -Coriander - freshly chopped for garnish
- - $\frac{1}{2}$ cup of Gram Flour/ besan

Preparation Method

- **How to prepare Gatte :**
- -In a large mixing bowl, add all the dry ingredients listed above. Slowly add water and knead to make a tight dough. Make sure the dough should be tight just like we make for poori.
- -Allow it to rest for 5 minutes. Heat a wok full of water, add little salt and few drops of oil and let it come to a boil. Pinch a handful of dough and roll it over the counter to make a thick cylindrical ribbon.
- -Once the water starts boiling, drop in the cylindrical ribbons in water and allow it to boil on a medium flame.
- -Once the ribbons start cooking, they will rise and float above. Turn off the gas and pass them all through a sieve to strain water and allow it to cool.
- -Place those ribbons on a chopping board and cut them into equal size pieces and collect them in a bowl.
- **For the curry :**
- - Heat oil in a wok, add mustard and cumin seeds. Add broken red chilies, asafoetida, ginger garlic paste and saute till golden. Add finely chopped or ground onions.
- -Add turmeric powder, red chili powder, garam masala powder and coriander powder. Whisk the curd nicely and keep aside.
- -As soon as the masala is done, add whisked curd and mix nicely. Add a little water to get the required consistency. Adjust salt and allow the curry to come to a boil.
- -Transfer the gatte pieces in the curry and let it cook for 5-6 minutes on a low flame. Keep the sabzi covered. Garnish the gatte ki sabzi with finely chopped coriander.