



## Peanut Kadhi

Serving: 1

Veg

### *Ingredients*

- **Ingredients:**
- -1 tbsp roasted peanut powder
- - $\frac{1}{4}$  cup fresh curds (dahi)
- -2 tsp besan
- - $\frac{1}{4}$  tsp ghee
- - $\frac{1}{4}$  tsp cumin seeds (jeera)
- 1 tbsp ginger-green chilli paste
- -rock salt to taste
- -pinch of sugar
- -For The Garnish
- -1 tsp finely chopped coriander (dhania)

### *Preparation Method*

- **Method :**
- -Combine the curds, bengal gram flour and 1 cup of water in a deep bowl and whisk well. Keep aside.
- -Heat the ghee in a deep non-stick pan and add the cumin seeds.
- -When the seeds crackle, add the ginger-green chilli paste and sauté on a medium flame for 30 seconds
- -Add the peanut powder and sauté on a medium flame for another 30 seconds.
- -Add the curds- flour mixture, rock salt and sugar, mix well and cook on a slow flame for 4 to 5 minutes, while stirring continuously to avoid any lump formation.
- -Garnish with coriander and serve hot with parath