



AMBAT BATATA

A popular dish from Malwan is Ambat batata, a potato curry that is sour yet delicious to taste.

Estimated Times:

Preparation Time : 10 mins

Cooking Time : 25 mins

Standing Time : 25 mins

Servings : 2 persons

Main Ingredient : Potatos



Ingredients

- 1/4 tsp Black pepper corns
- 2-3 piece Cinnamon sticks
- 2-3 piece Cloves
- 1 bunch Coriander leaves, chopped
- 1/2 tsp Cumin seeds
- 1/2 tsp Cumin seeds
- few leaf Curry leaves
- 1 number Dry Red Chillies
- 1 tbsp Freshly ground coconut
- 1/2 tsp Garam masala powder (optional)
- 1 tsp Garlic cloves, crushed
- pinch Hing (asafoetida)
- 3 tbsp Kokum water
- 1/2 tsp Mustard seeds
- 2 tbsp Oil
- 1 number Onions, chopped
- 1 tsp Red chilli powder
- 1/4 tsp Turmeric powder
- 0 Water as needed

Directions

Add little oil in a pan and fry dry red chilli, cinnamon, cloves, black pepper corns, cumin seeds, freshly ground coconut, and onions. Sauté until slightly golden in colour and blend in a blender to a coarse paste. Heat oil in a pan and when it gets hot, add mustard seeds, cumin seeds, curry leaves, crushed garlic, pinch of hing, turmeric, garam masala and red chilli powder. Mix all the spices well. Add the ambati masala (ground paste) and mix well. Cook this for a minute and then add potato pieces and sauté until they are nicely coated with the masala. Add water, cover the pan with a lid and cook on a slow flame until the potatoes are nicely cooked. Soak little kokum in water and add in the potato mixture and mix well. Cook this for few minutes and finally sprinkle some coriander leaves and switch off the flame.

Recipe Tips

Serving Ideas

Serve with roti, chapatti or bhakri.

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