**Dum Aloo**

Prep time: 20 Min Cook time: 40 Min

**Ingredients:**

* 18-20 baby potatoes (rinsed, boiled & peeled)
* 1 onion, finely chopped
* 1½ cups tomato puree (blended with 5 cashews)
* 3 tbsp oil
* 1 tsp cumin seeds (jeera)
* 2 bay leaves
* 1 black cardamom
* 3 green cardamoms
* ½ tsp cloves
* 1 tsp ginger-garlic paste
* ½ tsp turmeric powder (haldi)
* 1 tsp red chili powder
* 1 tsp coriander powder (dhaniya powder)
* ½ tsp cumin powder (jeera powder)
* ¼ cup curd (whisked)
* Low sodium salt, to taste
* 2 cups hot water
* 2 tbsp coriander leaves, chopped (for garnish)
* 2 tbsp dried fenugreek leaves (kasuri methi), crushed
* ½ tsp garam masala

**Instructions:**

**Fry the Potatoes:**

1. Heat 1 tbsp oil in a pan.
2. Fry the boiled and peeled baby potatoes until they turn golden brown.
3. Drain and set them aside.

**Prepare the Masala Base:**

1. Heat 3 tbsp oil in a kadai or deep pan.
2. Add jeera (cumin seeds), bay leaves, black cardamom, green cardamoms, and cloves.
3. Saute on low flame until aromatic.

**Cook the Onions & Spices:**

1. Add chopped onions and saute until they turn golden brown.
2. Stir in ginger-garlic paste, saute for 30 seconds.

**Cook the Tomato Puree:**

1. Lower the heat and add turmeric, red chili powder, coriander powder, cumin powder, and salt.
2. Stir well and cook for 1-2 minutes.
3. Add the tomato-cashew puree and saute until oil separates from the sides.

**Add Curd & Simmer:**

1. Lower the heat, add whisked curd, and stir continuously to avoid curdling.
2. Cook until oil separates again.

**Simmer the Dum Aloo:**

1. Add the fried baby potatoes, mix gently.
2. Pour 2 cups hot water, mix well, cover, and let simmer on low heat for 15-20 minutes.
3. Sprinkle kasuri methi and garam masala, mix well.
4. Remove from heat.

**Garnish & Serve:**

1. Garnish with chopped coriander leaves.
2. Serve hot with roti, naan, or steamed rice.